

Fork kneaders, fixed bowl



The fork kneaders are expected to knead all sorts of flours and doughs with the wished hydration. Besides an economic advantage, their stainless steel bowl and double-timers offer a comfort use, in standard.

Models

The different fork kneaders with fixed bowl distinguish themselves mainly by their water capacity:

The model 30JA accepts until. 30 litters of water / 80 kg of dough The model 45JA accepts until. 45 litters of water / 120 kg of dough The model 60JA accepts until. 60 litters of water / 160 kg of dough

Featuress

- Stainless steel bowl with rounded edges braked by manual brake

- **2** electronic timers with double digital display, directly programmable until 20 minutes. Reminder of the time programmed. It is possible to use only one timer of it, in continuous, with stop at the end of work. Besides, you also can obscure the timers for a continuous and unlimited work.

- 2 speeds on the 2 timers. Automatic passage of the 1st to the 2nd speed in AUTO mode
- Adjustable head in standard (revolving on 2 bearings)
- Manual locking
- One-piece frame made of steel
- Kneading-arm made of iron aluminium

Ergonomics / Maintenance

The fork kneader has been developed to help the professional in his daily work :

- Box designed to store the utensils and to facilitate their accessibility
- Safety retractable stainless steel full cover offering more place: in open position, the whole
- bowl is available because the cover turns upside down by the rear
- No maintenance of the head: it is lubricated for all life

Options

- Removable column which allows the passage of the doors at the time of the commissioning

- Bowl on the right

| Référence | 30JA | 45JA | 60JA | |
|--------------------------------------|--------------------------------|-------|--------|--|
| Weight of dough (kg) | 80 | 120 | 160 | |
| Dough capacity (mini/maxi in liters) | 10/30 | 15/45 | 20/60 | |
| Flour capacity (mini/maxi in kg) | 18,7/50 | 25/75 | 33/100 | |
| | KNEADING ARM | | | |
| Raising | Manual | | | |
| 1st speed | 48 rotations per minute loaded | | | |
| 2 nd speed | 72 rotations per minute loaded | | | |
| | STAINLESS STEEL BOV | VL | | |
| Capacity (liters) | 170 | 230 | 330 | |
| Driven | No | | | |
| Bowl brake | Manual | | | |
| | ELECTRICALS | | | |
| Power (kW) | 5,5 | | | |
| Voltage | Three-phases 400V+N+G | | | |
| | DIMENSIONS | | | |
| Width (mm) | 1260 | 1360 | 1460 | |
| Height (mm) | | 1295 | | |
| Depth (mm) | 930 | 1005 | 1080 | |
| Depth with the cover open (mm) | 1070 | 1145 | 1220 | |
| Weight (kg) | 465 | 480 | 485 | |

Non-contractual specifications and illustrations - LAMBERT MECANIQUE SAS reserves the right to modify specifications without prior notice



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