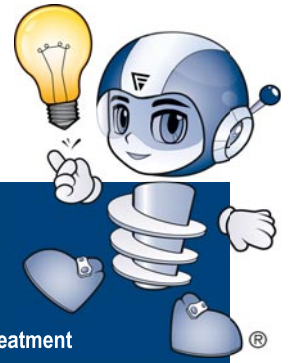


**FLOTTWEG DOUGH MIXER**  
**TECHNICAL DATA**  
DMF 1000 / 1500 / 2000



# FLOTTWEG SEPARATION TECHNOLOGY

## Technical Data of the Flottweg Dough Mixer



### Characteristics

- Continuous mixing
- Intense mixing with gentle product treatment
- Mixing without sticking and leaving residues
- Processing of wheat flour and water so that a homogeneous dough is generated
- Product wetted parts made of stainless steel
- Maintenance friendly
- Robust design

TECHNICAL DATA OF THE DMF-SERIES*			
Model	1000	1500	2000
Length (A)	4,80 m	5,10 m	5,60 m
Width (B)	1,10 m	1,30 m	1,50 m
Height (C)	1,60 m	1,90 m	2,20 m
Connected load	37 - 45 kW	45 - 55 kW	55 - 75 kW
Weight	2800 kg	3700 kg	4500 kg
Speed	variable operation, driven by frequency converter		
Capacity	5 - 10 t/h	8 - 18 t/h	12 - 25 t/h

\* The figures listed are guidelines only and are subject to modifications.

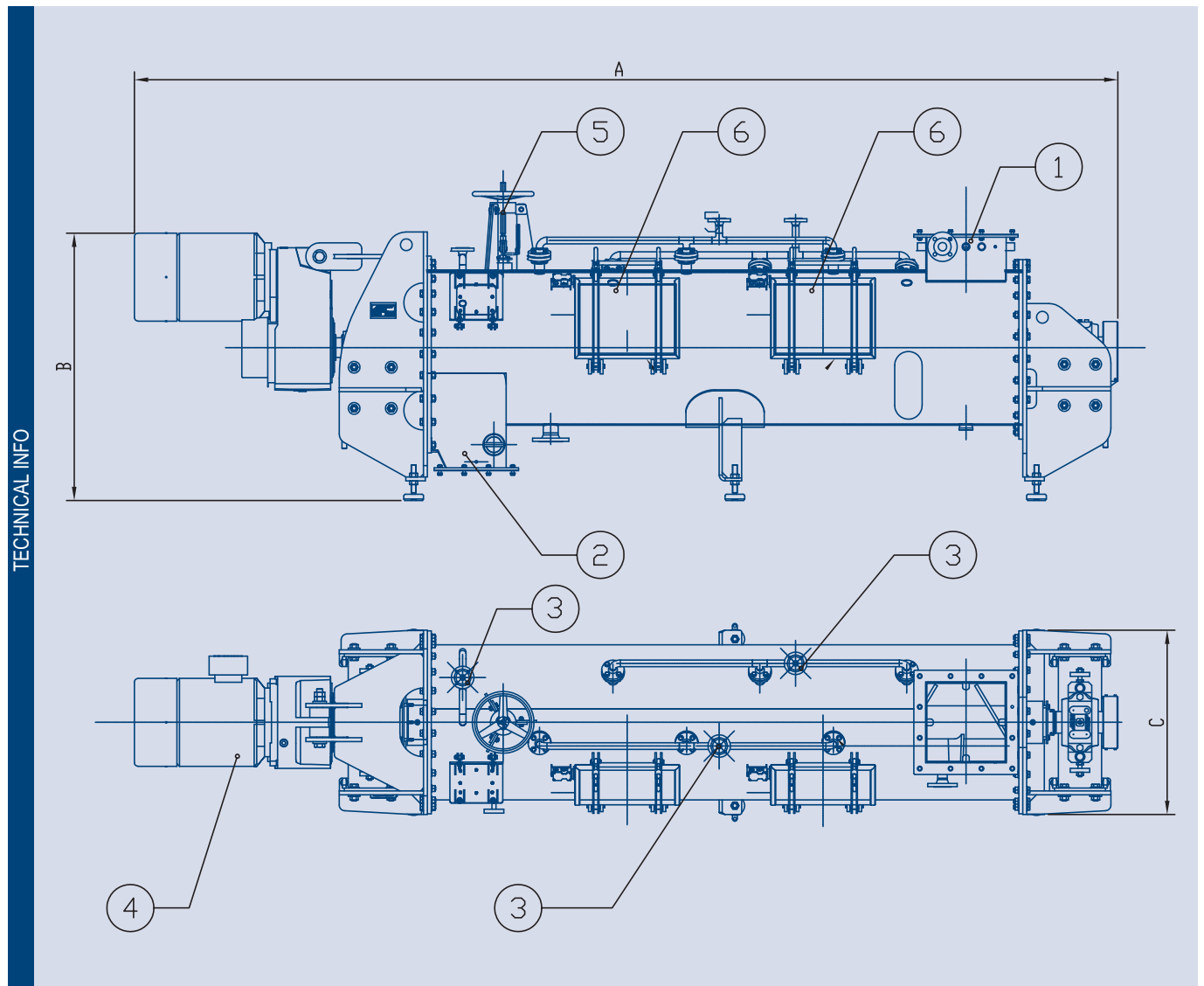


# MOUNTING AND DIMENSIONS\*

## DMF 1000

### DESCRIPTION/DETAILS

1. Flour feed
2. Dough discharge
3. Cleaning
4. Drive
5. Weir adjustment
6. Control openings



Connections 3,4,6, weld male DIN 11851

\* The figures listed are guidelines only and are subject to modifications.

# Flottweg Separation Technology – Engineered For Your Success



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