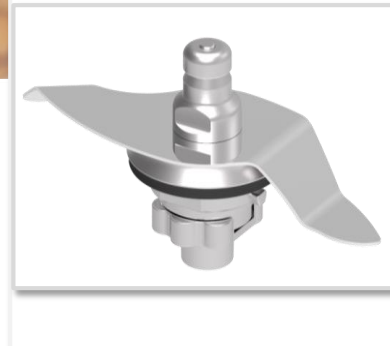




XL DOUGH HOOK COOK EXPERT ATTACHMENT



Dedicated attachment for expert bakers

**Specific attachment
for kneading large amount of yeast-raised dough.**

Using our universal dough blade, you can make up to 1 loaf of bread at a time, or enough brioche for 4 to 6 people.

You can double this quantity using the XL dough hook.

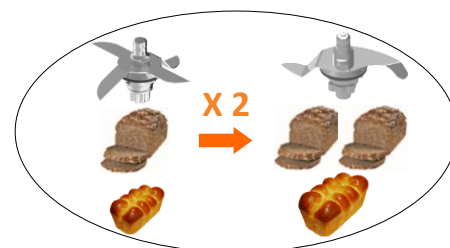
Twice as much capacity

With its unique contours and drive system, the XL dough hook is specially designed for kneading large amount of dough.

The attachment turns slower to thoroughly knead the dough.
Make up to 2 loaves of bread or brioche for 8 to 12 people.

High-quality materials

100% stainless steel attachment.



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FEATURES

XL DOUGH HOOK ATTACHMENT

Capacity	1,6 kg of bread = 2 loaves of bread (universal dough blade: 0,8 kg). 1,2 kg of brioche = for 8 to 12 people (universal dough blade: 0,6 kg).
Material	100% stainless steel.
Supplied with	Instructions for use.
Certification	CE
Product dimensions (HxLxP)	81 x 124 x 45 mm
Boxed dimensions (HxLxP)	90 x 188 x 185 mm
Unpacked weight	0,3 kg
Packaging weight	0,5 kg
Packing	6
	Unit package EAN-13 barcode

Réf. 17 242

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