



## Dough Rounder

LEEGO dough rounders specialized in fast dividing and rounding perfectly identical dough. This series is the perfect assistant for preparing consistent dough for baking.



DR-36N



TDR-36A

### Highlighted Features

- Non-stick cutting board and durable stainless steel cutter blade
- Lubricated gearbox for durable usage
- Simple and safe operation
- Easy-cleaning and maintenance
- Semi-automatic and Full-automatic models are available
- Emergency stopping button on TDR-36A model



1. Fast dividing and rounding perfectly identical dough

### Specifications

Model	DR-36N	TDR-36A
Dimension (mm)	700 W x 680 D x 1500 H	650 W x 700 D x 1720 H
Voltage	380V/TPN	380V/TPN
Horse Power	3/4	1
Loading(kW)	0.55	0.75
Capacity	36pcs (30-100g/pcs) 1200pcs/hr	36pcs (30-110g/pcs) 3000pcs/hr
Net Weight/ Gross Weight (kg)	375 / 395	470 / 490

\* All specifications are subject to change without prior notice

# LEEGO



## Baking Preparation Series





## Baking Preparation

From various kinds of staple food, pastries have been popular around the world since the dawn of agriculture. A large variety of bread and pastries have been created in different cultures. Prior to the baking of bread, it requires kneading, mixing and processing of dough to have marvelous creations.

In baking preparation, it requires a few types of equipment. Trolley racks from LEEGO are designed with high mobility and durability for holding and storage. LEEGO mixers are equipped with high-quality motors which create thoroughly mixed and fully developed dough. Dough sheeters from LEEGO flatten dough in an efficient way and create smooth and consistent dough sheets. LEEGO dough rounders divide and round dough with a high consistency in a short period of time.

LEEGO is proud to present the professional and most versatile baking preparation equipment.



## Trolley Rack

LEEGO trolley rack is made of 304 Stainless Steel for high durability. This series of trolleys will be the best and most convenient tool for holding and storage in bakeries and patisseries.



PT1121-16

## Highlighted Features



1. Heavy duty 5" swivel casters (4 wheels w/ 2 brakes)



2. Bumpers on all corners for shock absorption



3. Vertical tray lock to prevents cake pans falling off

## Specifications

Model	PT1121-16	PT1624-16	PT1826-16
Dimension (mm)	670 W x 735 D x 1800 H	540 W x 690 D x 1800 H	600 W x 750 D x 1805 H
Tray Size	GN1/1 or GN2/1	18" x 24" (400mm x 600mm)	18" x 26" (460mm x 660mm)
Tray Capacity	32 / 16	16	16
Net Weight/ Gross Weight (kg)	33 / 38	44 / 48	47 / 49

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## Planetary Mixer

LEEGO planetary mixers are available in various capacity for heterogeneous mixing of dough. This series of mixers will be ideal for general dough mixing in small to medium-sized bakeries and patisseries.



### Highlighted Features

- Gear speed:
  - Low speed: 131rpm
  - Medium speed: 299rpm
  - High speed: 416rpm
- Motor thermal protection
- Equipped with wire bowl guard
- Interlock for the bowl guard and the S/S bowl
- Equipped with emergency stopping button

### Standard Accessories



1. 3-speed gear driver for different mixing choice

### Specifications

Model	PM-10	PM-20	PM-30	PM-40	PM-60
Dimension (mm)	395 W x 395 D x 610 H	530 W x 500 D x 815 H	650 W x 630 D x 1180 H	650 W x 630 D x 1180 H	1080 W x 740 D x 1570 H
Voltage	220V/SPN	220V/SPN	380V/TPN	380V/TPN	380V/TPN
Horse Power	1/2	3/4	1 1/2	2	4
Loading(kW)	0.375	0.55	1.125	1.5	3
Bowl Capacity (L)	10	20	30	40	80
Net Weight/ Gross Weight (kg)	30 / 40	98 / 108	180 / 200	200 / 220	465 / 485

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## Spiral Mixer

LEEGO spiral mixer is equipped with powerful motor for heavy duty usage. This series of mixers will be the best choice for mass production in large-scale bakeries and patisseries.



SM-40 / SM-80

### Highlighted Features

- Equipped with a 2-speed motor
- Separate bowl drive motor for mixing
- Slow / Fast operation mode is available (110 / 220rpm)
- Bowl jog control for easy unloading
- Manual / Automatic mode is available
- Overheat protection for the motor

### Standard Accessories



1. Automatic shutdown when wire bowl guard is opened

### Specifications

Model	SM-40	SM-80
Dimension (mm)	848 W x 550 D x 1155 H	1178 W x 718 D x 1398 H
Voltage	380V/TPN	380V/TPN
Horse Power	5.5	8.25
Loading(kW)	4.2	6.2
Bowl Capacity (L)	40	80
Net Weight/ Gross Weight (kg)	208 / 230	395 / 420

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## Dough Moulder

LEEGO dough moulder removes air bubbles in dough and prepares dough in a uniform shape. This will improve the texture of the dough as well as the quality of bread. The DM-400 will be the perfect assistant for dough moulding.



DM-400

## Dough Sheeter

LEEGO dough sheeters are specially designed to flatten dough to a desired even thickness and create various kinds of pastries.



DS-500 / DS-600

### Highlighted Features



1. Food graded conveyor belt

- Reversible conveyor belt
- Adjustable inner and outer scraper position to adjust size of dough
- Equipped with casters for mobility

### Specifications

Model	DM-400
Dimension (mm)	570 W x 820 D x 1130 H
Conveyor Belt Size	300 W x 1350 L
Voltage	220V/SPN
Horse Power	1/2
Loading(kW)	0.375
Net Weight/ Gross Weight (kg)	123 / 153

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### Highlighted Features



1. Foldable conveyor design for mobility and storage

- Food grade conveyor belt
- Reversible conveyor belt
- Adjustable thickness from 1-40mm
- Conveyor belt with speed adjustment
- Safety guard on both sides for protection
- Equipped with casters for mobility

### Specifications

Model	DS-500T	DS-500	DS-600
Dimension (mm)	700 W x 850 D x 900 H	2100 W x 850 D x 1100 H	2500 W x 960 D x 1100 H
Conveyor Belt Size	600 W x 1800 L	600 W x 2000 L	600 W x 2000 L
Voltage	380V/TPN	380V/TPN	380V/TPN
Horse Power	1/2	1/2	1
Loading(kW)	0.375	0.375	0.75
Net Weight/ Gross Weight (kg)	130 / 150	160 / 180	200 / 220



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