

## SPIRAL MIXERS - SFM10

Speed: Bowl 10RPM, Spiral arm 100RPM  
Italian made  
Hygienic stainless steel body  
Stainless steel bowl hooks & shaft  
Lift up safety guard  
Castors  
Simple to use controls  
Timer  
Max Dry Ingredients\*: 5kg



Image is for illustrative purposes only © F.E.D.

### DESCRIPTION

#### Spiral Mixers SF Series

We stock a huge range of dough mixers with a variety of sizes on offer from only the best global brands.

These high-quality dough mixers come with a hygienic and sturdy stainless steel body and frame, castors for easy maneuverability, simple to use controls, a timer and a reverse bowl for easy removal. This appliance also comes included with a stainless steel bowl, hooks and shaft.

#### Fixed Head:

10 Litre / 8kg Dough

#### Features:

Speed: Bowl 10RPM, Spiral arm 100RPM  
Italian made  
Hygienic stainless steel body  
Stainless steel bowl hooks & shaft  
Lift up safety guard  
Castors  
Simple to use controls  
Timer  
Max Dry Ingredients\*: 5kg

#### Dimension:

260mmW X 500D X 500H

*Maximum capacities In all cases are based on dry bread flour and a MINIMUM of 55% water content. Overloading machines and/or using the incorrect speed can cause damage & will void warranty.*

### SPECIFICATIONS

NET WEIGHT (KG)	42
WIDTH (MM)	260
DEPTH (MM)	500
HEIGHT (MM)	500
PACKING WIDTH (MM)	No
PACKING DEPTH (MM)	No
PACKING HEIGHT (MM)	No
POWER	240V; 0.37kW; 10A outlet required