

SPIRAL MIXERS - SFM20

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*: 8kg



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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.

Coming straight from the heart of Italy, these fully automatic spiral mixers from Bakermax, are purely Italian made and manufactured. These dough mixers are perfect for bakeries or pizzerias looking to mix together their dough for the best bread or pizza bases possible.

Fixed Head:

22 Litre / 17kg Dough

Features:

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Dimension:

385mmW X 670D X 725H

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)	65
WIDTH (MM)	385
DEPTH (MM)	670
HEIGHT (MM)	725
PACKING WIDTH (MM)	No
PACKING DEPTH (MM)	No
PACKING HEIGHT (MM)	No
POWER	240V; 0.75kW; 10A outlet required