

SPIRAL MIXERS - SFM30

Speed: Bowl 10RPM, Spiral arm 100RPM
Italian made
Hygenic stainless steel body
Stainless steel bowl hooks & shaft
Lift up safety guard
Castors
Simple to use controls
Timer
Max Dry Ingredients*:12kg



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DESCRIPTION

Spiral Mixers SF Series

This dough mixer is perfect for bakeries or pizzerias looking to mix together their dough for the best bread or pizza bases possible. It comes included with a stainless steel bowl, hooks and shaft.

At F.E.D., we stock a huge range of dough mixers with a variety of sizes on offer from only the best global brands.

Fixed Head:

32 Litre / 25kg Dough

Features:

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Dimension:

424mmW X 735D X 805H

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)	86.6
WIDTH (MM)	424
DEPTH (MM)	735
HEIGHT (MM)	805
PACKING WIDTH (MM)	No
PACKING DEPTH (MM)	No
PACKING HEIGHT (MM)	No
POWER	240V; 1.1kW; 10A outlet required