

SPIRAL MIXERS - SFM40

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*: 20kg



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DESCRIPTION

Spiral Mixers SF Series

Discover the most comprehensive and efficient spiral and dough mixers within the industry with this Italian made automatic mixer from catering equipment giant, Bakermax. Browse one of the most practical appliances for your bakery or pizzeria.

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

Fixed Head:

41 Litre / 35kg Dough

Features:

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Dimension:

240mmW X 805D X 825H

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)	95.4
WIDTH (MM)	480
DEPTH (MM)	805
HEIGHT (MM)	825
PACKING WIDTH (MM)	No
PACKING DEPTH (MM)	No
PACKING HEIGHT (MM)	No
POWER	240V; 1.1kW; 10A outlet required