

## SPIRAL MIXERS - SFR50

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\*: 25kg



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### DESCRIPTION

#### Spiral Mixers SF Series

##### Fixed Head:

48 Litre / 128kg Dough

##### Features:

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Hygenic stainless steel body  
Stainless steel bowl hooks & shaft  
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##### Dimension:

480mmW 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)	122
WIDTH (MM)	480
DEPTH (MM)	805
HEIGHT (MM)	825
PACKING WIDTH (MM)	No
PACKING DEPTH (MM)	No
PACKING HEIGHT (MM)	No
POWER	240V; 3kW; 15A outlet required