



Spiral Mixers - FS40M

Quick Overview

- Manual Control Panel
- Stainless steel cover with safe guard
- CE certification
- Strong & durable
- Clean easily
- Fully automatic
- 40 ltr
- Max Dry Ingredients*:16 kg

Description

Spiral Mixers FS Series

The FS40M is another powerful spiral mixer in FED ' s huge line up of mixers and bakery equipment.

This robust mixer comes from Bakermax, who are a prime supplier of dough mixers and bakery equipment. This strong unit is made for pizzerias, bakeries and restaurants or cafes that require a dough mixing process for their ingredients to produce bread, wraps, pizza and other bread-based meals.

The FS40M is a stock standard mixer in terms of size and can easily accommodate most cafe, pizzeria and bakery bread quantities – fitting up to 40 litres!

This unit contains a stainless-steel cover and safeguard.

- Manual Control Panel
- Stainless steel cover with safeguard
- CE certification
- Strong & durable
- Clean easily
- Fully automatic
- 40 ltr
- Max-Dry Ingredients*:16 kg
- Product range comes in various sizes

- Maximum capacities are based on dry bread flour and a minimum of 55% water content

Dimension: 480W X 840mmD X 1000H

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.

2 Years Parts and Labour Warranty

Your Shipping Specifications

Net Weight (Kg)	155
Width (mm)	480
Depth (mm)	840
Height (mm)	1000
Packing Width (mm)	570
Packing Depth (mm)	960
Packing Height (mm)	1130
Power	240V; 3kW; 15A outlet required
Warranty	2 Years Parts and Labour