



Spiral Mixers - FS50M

Quick Overview

- Manual Control Panel
- Stainless steel cover with safe guard
- CE certification
- Strong & durable
- Clean easily
- Fully automatic
- 54 ltr
- Max Dry Ingredients*: 20 kg

Description

Spiral Mixers FS Series - FS50M

One of our most robust, high-functioning stock standard spiral mixers, the FS50M is one size in an impressive range of high-quality dough mixers from bakery equipment expert – Bakermax.

The FS50M is made purely for pizzerias, cafes, bakeries and restaurants who require a machine that processes and mixes dough to produce breads, wraps, pizzas and other bread-based meals.

Bakermax ' s dough machines are top of the line and have proved time and time again to beat out most other dough equipment in terms of performance, function and build.

The FS50M is standard in size, holding up to 54 litres, and can accommodate most bakeries, pizzerias and cafes.

This heavy-duty mixer is strong and durable and features a stainless-steel cover and safeguard.

- Manual Control Panel
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- CE certification
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- Fully automatic
- 54 ltr
- Max Dry Ingredients*: 20 kg
- Product range comes in various sizes

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)	170
Width (mm)	480
Depth (mm)	840
Height (mm)	1000
Packing Width (mm)	600
Packing Depth (mm)	960
Packing Height (mm)	1130
Power	240V; 3kW; 15A outlet required
Warranty	2 Years Parts and Labour