



## Spiral Mixers - SFM20

### Quick Overview

- Speed: Bowl 10RPM, Spiral arm 120RPM
- Italian made
- Hygienic stainless steel body
- Stainless steel bowl hooks & shaft
- Lift up safety guard
- Castors
- Simple to use controls
- Timer
- Max Flour 10.5 kg
- Water: 5.25 kg

### Description

#### Spiral Mixers SF Series

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

Fixed Head:

20 Litre / 17kg Dough

Features:

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- Stainless steel bowl hooks & shaft
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Dimension:

385mmW X 670D X 725H

Total dry ingredients which would include 2% salt, 1% sugar and 1% yeast and 5% oil in the case of majority of pizza doughs. Also most pizza dough has approx. 60 to 65% water depending on the quality of the flour used and maker preference. Overloading machines and/or using the incorrect speed can cause damage & will void warranty.

2 Years Parts and Labour Warranty

## Your Shipping Specifications

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Net Weight (Kg)	65
Width (mm)	385
Depth (mm)	670
Height (mm)	725
Packing Width (mm)	415
Packing Depth (mm)	735
Packing Height (mm)	795
Power	240V; 0.75kW; 10A outlet required
Warranty	2 Years Parts and Labour