



Spiral Mixers - SFM30

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 16 kg
- Water: 8 kg

Description

Spiral Mixers SF Series

This dough mixer is perfect for bakeries or pizzerias looking to mix together their dough for the best bread or pizza bases possible. It comes included with a stainless steel bowl, hooks and shaft.

Fixed Head:

30 Litre / 25kg Dough

Features:

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Dimension:

424mmW X 735D X 805H

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

Net Weight (Kg)	86.6
Width (mm)	424
Depth (mm)	735
Height (mm)	805
Packing Width (mm)	475
Packing Depth (mm)	765
Packing Height (mm)	885
Power	240V; 1.1kW; 10A outlet required
Warranty	2 Years Parts and Labour