



## Spiral Mixers - SFM40

### 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 21.5 kg
- Water: 10.75 kg

### Description

#### Spiral Mixers SF Series

Discover the most comprehensive and efficient spiral and dough mixers within the industry with this Italian made automatic mixer from catering equipment giant, Bakermax. Browse one of the most practical appliances for your bakery or pizzeria.

Fixed Head:

40 Litre / 35kg Dough

Features:

- 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 21.5 kg
- Water: 10.75 kg

Dimension:

480W X 805D X 825H

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)	95.4
Width (mm)	480
Depth (mm)	805
Height (mm)	825
Packing Width (mm)	540
Packing Depth (mm)	825
Packing Height (mm)	935
Power	240V; 1.1kW; 10A outlet required
Warranty	2 Years Parts and Labour