



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 Dry Ingredients*: 8kg



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:

22 Litre / 17kg 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 Dry Ingredients*: 8kg

Dimension:

385mmW X 670D X 725H

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)	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