



Spiral Mixers - SFR50

Quick Overview



- Speed: Bowl 10RPM, Spiral arm 120RPM
- Italian made
- Hygenic stainless steel body
- Stainless steel bowl hooks & shaft
- Lift up safety guard
- Castors
- Simple to use controls
- Timer
- Max Dry Ingredients*: 20kg

Description

Spiral Mixers SF Series

Fixed Head:

48 Litre / 128kg Dough per hour

Features:

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Dimension:

480mmW X 805D X 825H

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)	122
Width (mm)	480
Depth (mm)	805
Height (mm)	825
Packing Width (mm)	540
Packing Depth (mm)	825
Packing Height (mm)	935
Power	240V; 1.5kW; 10A outlet required