



## Spiral Mixers - SFR40

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### Quick Overview

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- 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\*: 16kg

### Description

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#### Spiral Mixers SF Series

#### Tilt Head:

40 Litre / 102kg Dough per hour

#### 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\*: 16kg

#### 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

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<b>Net Weight (Kg)</b>	114
<b>Width (mm)</b>	480
<b>Depth (mm)</b>	805
<b>Height (mm)</b>	825
<b>Packing Width (mm)</b>	540
<b>Packing Depth (mm)</b>	825
<b>Packing Height (mm)</b>	935
<b>Power</b>	240V; 1.1kW; 10A outlet required