





Yasaki Heavy Duty Professional Spiral Mixers 200L - FS200M

Quick Overview

- Single phase two speed 150RPM & 200RPM for perfect dough kneading
- · Patented design
- Schneider contactor
- Digital display
- CE certification
- · Strong & durable
- · Stainless steel cover with safety guard
- · Stainless steel bowl, hooks & shaft
- · Easy to clean
- · Fixed head
- Heavy-duty castors
- Overheat protector
- Max. Flour (kg): 75
- 2 motors 1 for bowl & 1 for hook

Description

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Key Features

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- Schneider contactor
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- · CE certification
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- Overheat protectorMax. Flour (kg): 752 motors 1 for bowl & 1 for hook

2 Years Parts and Labour Warranty

Your Shipping Specifications

Net Weight (Kg)	410
Width (mm)	840
Depth (mm)	1380
Height (mm)	1560
Packing Width (mm)	920
Packing Depth (mm)	1460
Packing Height (mm)	1660
Power	415V; 7.5kW; 3~N
Warranty	2 Years Parts and Labour