



Yasaki Spiral Mixers 21L - FS20M

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

Description

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Key Features

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- Max. Flour (kg): 8

2 Years Parts and Labour Warranty

Your Shipping Specifications

Net Weight (Kg)	90
Width (mm)	390
Depth (mm)	730
Height (mm)	900
Packing Width (mm)	510
Packing Depth (mm)	810
Packing Height (mm)	1030
Power	240V; 1.5kW; 10A outlet required
Warranty	2 Years Parts and Labour