



Yasaki Spiral Mixers 35L - FS30M

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): 12

Description

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Key Features

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2 Years Parts and Labour Warranty

Your Shipping Specifications

Net Weight (Kg)	110
Width (mm)	425
Depth (mm)	750
Height (mm)	1000
Packing Width (mm)	480
Packing Depth (mm)	770
Packing Height (mm)	1090
Power	240V; 1.5kW; 10A outlet required
Warranty	2 Years Parts and Labour