



## Yasaki Spiral Mixers 40L - FS40M

### 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): 16

### Description

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### Key Features

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2 Years Parts and Labour Warranty

Your Shipping Specifications

Net Weight (Kg)	155
Width (mm)	480
Depth (mm)	840
Height (mm)	1000
Packing Width (mm)	570
Packing Depth (mm)	960
Packing Height (mm)	1130
Power	240V; 3kW; 15A outlet required
Warranty	2 Years Parts and Labour