

SPIRAL MIXERS - SFM20

Speed: Bowl 10RPM, Spiral arm 100RPM
Italian made
Hygenic stainless steel body
Stainless steel bowl hooks & shaft
Lift up safety guard
Castors
Simple to use controls
Timer



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DESCRIPTION

Spiral Mixers SF Series

Fixed Head:

22 Litre / 17kg Dough / 8kg Dry Flour

Features:

Speed: Bowl 10RPM, Spiral arm 100RPM
Italian made
Hygenic stainless steel body
Stainless steel bowl hooks & shaft
Lift up safety guard
Castors
Simple to use controls
Timer

Dimension:

385mmW X 670D X 725H

SPECIFICATIONS

NET WEIGHT (KG)	65
WIDTH (MM)	385
DEPTH (MM)	670
HEIGHT (MM)	725
PACKING WIDTH (MM)	No
PACKING DEPTH (MM)	No
PACKING HEIGHT (MM)	No
POWER	240V; 0.75kW; 10A outlet required

*Specifications are subject to change without notice.