



Spiral Mixers - FS60M

Quick Overview

- Manual Control Panel
- Stainless steel cover with safe guard
- CE certification
- Strong & durable
- Clean easily
- Fully automatic
- 64 ltr
- Max Dry Ingredients*: 25 kg
- No timer

URL: https://www.foodequipment.com.au/media/catalog/product/s/p/spiral-mixer_fs60m.jpg

Description

Spiral Mixers FS Series

One of the finest spiral mixers we have on offer here at FED, this unit is sure to deliver the smoothest dough mixture possible. The FS60M is a part of a prime collection of perfected dough mixers from the bakery equipment experts at Bakermax.

This workhorse is made for pizzerias, cafes, bakeries and restaurants who require a machine that processes and mixes dough to produce breads, wraps, pizzas and other bread-based meals.

Bakermax's dough machines, bakery equipment and tools are the cream of the crop for those operating a bakery or pizzeria. These machines sit at the top in terms of performance, function and build.

The FS60M is one of our biggest mixers on offer, holding up to an impressive 64 litres or 25kg dry, and can easily fit the dough requirements of any pizzeria, cafe and bakery.

- Manual Control Panel
- Stainless steel cover with safeguard
- CE certification
- Strong & durable
- Clean easily
- Fully automatic
- 64 ltr
- Max Dry Ingredients*: 25 kg

- Product range comes in various sizes
- No timer

Dimension:Â

Â 480W X 840mmD X 1000H

Maximum capacities In all cases are based on dry bread flour and a MINIMUM of 55% water content. Overloading machines and/or using the incorrect speed can cause damage & will void warranty.

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2 Years Parts and Labour Warranty

Your Shipping Specifications

Net Weight (Kg)	180
Width (mm)	480
Depth (mm)	840
Height (mm)	1000
Packing Width (mm)	600
Packing Depth (mm)	960
Packing Height (mm)	1130
Power	240V; 3kW; 15A outlet required



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