

SPIRAL MIXER SINGLE PHASE 100T BOWL 40KG FLOUR - FS100A

Single phase two speed electronically controlled
Stainless steel cover with safe guard
CE certification
Strong & durable
Clean easily
Fully automatic



Image is for illustrative purposes only © F.E.D.

DESCRIPTION

Spiral Mixers FS Series

The FS100A is an immense and high-powered spiral mixer reserved for large scale bakeries, pizzerias and takeaway shops who process tonnes of dough rapidly.

It's a prime unit in a line of great spiral mixers that have emerged from the bakery equipment brains at Bakermax, who deliver the most utilised and reliable bakery tools time and time again.

This machine mixes and process to generate huge quantities of smooth dough that are ready to be used to create delicious pizzas, tasty wraps and luscious breads.

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 FS100A is one of our biggest mixers on offer, holding up to a sizable 100 litres or 40kg dry!

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Product range comes in various sizes

Dimension (WxDxH mm): 650x1080x1380

Litres: 100

Max Dry Ingredients* (kg): 40

* Maximum capacities are based on dry bread flour & a MINIMUM of 55% water content. Overloading machines and/or using the incorrect speed can cause damage & will void warranty. Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

SPECIFICATIONS

NET WEIGHT (KG)	340
WIDTH (MM)	650
DEPTH (MM)	1080
HEIGHT (MM)	1380
PACKING WIDTH (MM)	No
PACKING DEPTH (MM)	No
PACKING HEIGHT (MM)	No
POWER	415V; 5/3~N



WA DEALER

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