

SPIRAL MIXER SINGLE PHASE 130T BOWL 50KG FLOUR - FS130A

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



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DESCRIPTION

Spiral Mixers FS Series

The big one from Bakermax, the FS130A is colossal in size and is the premier spiral mixer for large scale bakeries and pizzerias delivering huge quantities of smooth dough mass the rapidly create the finest pizzas, breads and wraps.

When production is high and the quantity that needs to be processed is big the FS130A arrives to deliver. This machine is immense, powerful and is apart of a productive and reliable line of great spiral mixers that have been sculptured and ingenious constructed by Bakermax, who deliver the most utilised bakery equipment.

Bakermax's dough machines are at the top of the competition for those operating a bakery or pizzeria.

The FS100A is one of the biggest mixers on offer, holding up to a whopping 130 litres and 50kg of dry ingredients!

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Dimension (WxDxH mm): 730x1160x1380

Litre: 130

Max Dry Ingredients* (kg): 50

* 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)	370
WIDTH (MM)	730
DEPTH (MM)	1160
HEIGHT (MM)	1380
PACKING WIDTH (MM)	No
PACKING DEPTH (MM)	No
PACKING HEIGHT (MM)	No
POWER	415V; 5.5/3~N



WA DEALER

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