

## SPIRAL MIXERS - FS40A

Single phase two speed electronically controlled  
Stainless steel cover with safe guard  
CE certification  
Strong & durable  
Clean easily  
Fully automatic  
40 ltr  
Max Dry Ingredients\*:16 kg



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### DESCRIPTION

#### Spiral Mixers FS Series

The FS40A is another powerful spiral mixer in FED's huge line up of mixers and bakery equipment.

This robust mixer comes from Bakermax, who are a prime supplier of dough mixers and bakery equipment. This strong unit is made for pizzerias, bakeries and restaurants or cafes that require a dough mixing process for their ingredients to produce bread, wraps, pizza and other bread-based meals.

The FS40A is a stock standard mixer in terms of size and can easily accommodate most cafe, pizzeria and bakery bread quantities - fitting up to 40 litres!

This unit contains a stainless-steel cover and safeguard and is fully automatic.

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Product range comes in various sizes  
Maximum capacities are based on dry bread flour and a minimum of 55% water content

**Dimension:** 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.*

### SPECIFICATIONS

NET WEIGHT (KG)	155
WIDTH (MM)	480
DEPTH (MM)	840
HEIGHT (MM)	1000
PACKING WIDTH (MM)	No
PACKING DEPTH (MM)	No
PACKING HEIGHT (MM)	No
POWER	240V; 3kW; 15A outlet required