

SPIRAL MIXERS - FS50A

Single phase two speed electronically controlled
Stainless steel cover with safe guard
CE certification
Strong & durable
Clean easily
Fully automatic
54 ltr
Max Dry Ingredients*: 20 kg



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DESCRIPTION

Spiral Mixers FS Series - FS50A

One of our most robust, high-functioning stock standard spiral mixers, the FS50A is one size in an impressive range of high-quality dough mixers from bakery equipment expert – Bakermax.

The FS50A is made purely 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 are top of the line and have proved time and time again to beat out most other dough equipment in terms of performance, function and build.

The FS50A is standard in size, holding up to 54 litres, and can accommodate most bakeries, pizzerias and cafes.

This heavy-duty mixer is strong and durable, fully automatic and features a stainless-steel cover and safeguard.

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Product range comes in various sizes

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)	170
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



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