

## SPIRAL MIXERS - FS60A

Single phase two speed electronically controlled  
Stainless steel cover with safe guard  
CE certification  
Strong & durable  
Clean easily  
Fully automatic  
64 ltr  
Max Dry Ingredients\*: 25 kg



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### 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 FS60A 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 FS60A 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.

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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)	180
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



WA DEALER  
Practical Products Pty Ltd  
Ph: 08 9302 1299  
51 Paramount Drive Wangara WA 6065  
sales@practicalproducts.com.au  
www.practicalproducts.com.au