



## Yasaki Spiral Mixers - FS40M

### Quick Overview

- Manual Control Panel
- Stainless steel cover with safe guard
- CE certification
- Strong & durable
- Clean easily
- Fully automatic
- 40 ltr
- Max Dry Ingredients\*:16 kg

### Description

#### Spiral Mixers FS Series

The FS40M 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 FS40M 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.

- Manual Control Panel
- Stainless steel cover with safeguard
- CE certification
- Strong & durable
- Clean easily
- Fully automatic
- 40 ltr
- Max-Dry Ingredients\*:16 kg
- 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.

2 Years Parts and Labour Warranty

## Your Shipping Specifications

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Net Weight (Kg)	155
Width (mm)	480
Depth (mm)	840
Height (mm)	1000
Packing Width (mm)	570
Packing Depth (mm)	960
Packing Height (mm)	1130
Power	240V; 3kW; 15A outlet required
Warranty	2 Years Parts and Labour