

Spiral Dough Mixer 20 Litre

2 Speed Commercial Dough Mixer | SKU: AUSKPHSA20L



Key Features

- **Emergency Kill Switch**
- **Powerful & Heavy Duty Mixer**
Guaranteed to bring down dough preparation times
- **Frequency Converter Drive**
Chain-free transmission for super quiet, smooth operation
- **Bowl Guard Safety Switch**
- **Built-In Mixing Timer**
- **2 Speed + Reverse**
High/low speed control plus reverse for better dough oxygenation

Product Details

Color White	Machine Type Spiral Dough Mixer	Warranty 1 Year Labour & Parts	SKU AUSKPHSA20L
Inbuilt Timer Yes	Base Feet Suction Feet (castor wheels available, not supplied)		

Product Specification

Bowl Volume 20 Litres	Max Flour 8 kg	Max Dough (Wet) 13 kg	Min Dough (Wet) 1 kg
Machine Size (mm) 700x500x770	Mixer Speeds 125 / 250 rpm	Barrel Speeds 12.5 / 25 rpm	Voltage 240V/50Hz (1PH)
Mixer Weight 91 kg	Rated Power 1.5 KW		