



Spiral Mixers - SFR50

Quick Overview

- Speed: Bowl 10RPM, Spiral arm 120RPM
- Italian made
- Hygienic stainless steel body
- Stainless steel bowl hooks & shaft
- Lift up safety guard
- Castors
- Simple to use controls
- Timer
- Max Flour 27 kg
- Water: 13.5 kg



Description

Spiral Mixers SF Series

Tilt Head:

50 Litre / 42kg Dough

Features:

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Dimension:

480mmW X 805D X 825H

Total dry ingredients which would include 2% salt, 1% sugar and 1% yeast and 5% oil in the case of majority of pizza doughs. Also most pizza dough has approx. 60 to 65% water depending on the quality of the flour used and maker preference. Overloading machines and/or using the incorrect speed can cause damage & will void warranty.

2 Years Parts and Labour Warranty

Your Shipping Specifications

Net Weight (Kg)	122
Width (mm)	480
Depth (mm)	805
Height (mm)	825
Packing Width (mm)	540
Packing Depth (mm)	825
Packing Height (mm)	935
Power	240V; 1.5kW; 10A outlet required