



Prismafood Spiral Mixers SFM40

Quick Overview

- Speed: Bowl 10RPM, Spiral arm 120RPM
- Italian made
- Hygenic stainless steel body
- Stainless steel bowl hooks & shaft
- Lift up safety guard
- Castors
- Simple to use controls
- Timer
- Max Flour 21.5 kg
- Water: 10.75 kg

Description

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Discover the most comprehensive and efficient spiral and dough mixers within the industry with this Italian-made automatic mixer from catering equipment giant, Bakermax. Browse one of the most practical appliances for your bakery or pizzeria.

Fixed Head

41 Liter/35kg mixer

Features

- Speed: Bowl 10RPM, Spiral arm 120RPM
- Italian made
- Hygienic stainless steel body
- Stainless steel bowl hooks & shaft
- Lift safety guard
- Castors
- Simple to use controls
- Timer
- Max Flour 21.5 kg
- Water: 10.75 kg
- Min Dough Weight: 8kg
- Max Dough Weight: 32kg
- Dough/hour: 112kg
- Bowl diameter: 45cm
- Dimension: 480W X 805D X 825H

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

2 Years Parts and Labour Warranty

Your Shipping Specifications

Net Weight (Kg)	95.4
Width (mm)	480
Depth (mm)	805
Height (mm)	825
Packing Width (mm)	540
Packing Depth (mm)	825
Packing Height (mm)	935
Power	240V; 1.1kW; 10A outlet required
Warranty	2 Years Parts and Labour