



## Spiral Mixers - SFR40

### 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

Spiral Mixers SF Series

Tilt Head:

40 Litre / 35kg Dough

Features:

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- Stainless steel bowl hooks & shaft
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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

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Net Weight (Kg)	114
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