

FXID202T

20kg RB Series Spiral Mixer - Fixed Head High Hydration



FXID202T

- Fixed head spiral dough mixer
- 2kg minimum dough capacity
- 18kg maximum dough capacity
- Three phase, two speed
- Minimum hydration 60%, maximum hydration 80%
** For standard Hydration dough, maximum capacity 15kg
- Painted steel frame
- Stainless steel bowl
- Micro switched safety guard

ACCESSORIES

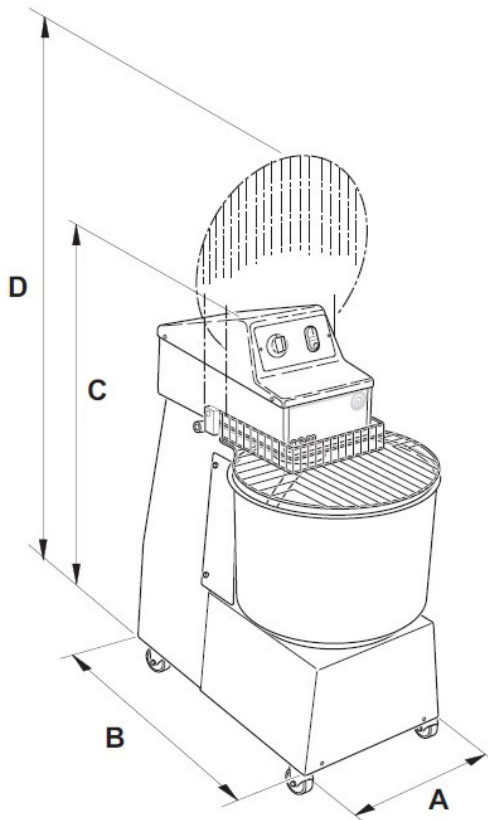
- OMAC215R0 - Set of 4 wheels (2 with brakes)

Also Available

- FXID402T - 40kg, Three phase, two speed
- FXID602T - 60kg, Three phase, two speed

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SPECIFICATIONS

External Dimensions

Width (A)	427mm
Depth (B)	740mm
Height (C)	734mm
Height (D)	754mm

Speed

Two

Dough Capacity

2-20kg

Electrical Requirements

415V, 3P+N+E, 0.75/1.1kW

Nett Weight

88kg

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In line with policy to continually develop and improve its products, Mozzaf Limited reserves the right to change specifications and design without notice. This specification sheet is meant for commercial purpose only. For technical documentation please refer to our service manuals.

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