



DYNAMIC PREPARATION

SPIRAL DOUGH MIXERS



SM-10

· CAPACITY OF 5 KG OF FLOWER

· Spiral dough mixer specially indicated for soft dough (pizza, bread,...)

- · Scratch resistant paint finishing structure for extremely easy cleaning.
- · All parts in contact with food are entirely made of stainless steel (bowl, spiral and rod).
- · Stainless steel protection cover.
- · Fixed head.
- · This appliance has been designed and manufactured in compliance with 89/336/ EEC, 93/68/EEC and 73/23/EEC Directives.
- Please note: as a result of continuous product improvements, these specifications are subject to change without prior notice.

TECHNICAL SPECIFICATIONS

Boiler capacity: 10 I

Capacity per operation: 8 Kg.

Capacity in flour (60% water):5 Kg

Loading: 370 W

Timer: n

2 speed: n

Lifting head: n

Removable bowl: n

Boiler dimensions: 260 mm x 200 mm

Electrical supply: 230 V - 400 V / 50 Hz / 3 \sim

External dimensions

·Width: 280 mm ·Depth: 540 mm ·Height: 550 mm

Net weight: 36 Kg

DEFAULT EQUIPMENT

OPTIONAL EQUIPMENT





EN-60335-1 , EN-60335-2-64 , EN-55014,; 2006/95/EC , 93/67 CEE, 98/37 CEE, 2004/108/EC EN-61000-3-2, EN 292 , 294, 418