



SM-75

· **CAPACITY OF 40 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.
- Equipped with timer.
- This appliance has been designed and manufactured in compliance with 89/336/EEC, 89/39/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: 75 l

Capacity per operation: 60 Kg.

Capacity in flour (60% water):40 Kg

Loading: 2600 W

Timer: y

2 speed: o

Lifting head: n

Removable bowl: n

Boiler dimensions: 550 mm x 370 mm

a:alimentacion_electrica>: 400 V - 230 V / 50 Hz / 3 ~

External dimensions

·Width: 575 mm

·Depth: 1020 mm

·Height: 980 mm

Net weight: 250 Kg

DEFAULT EQUIPMENT

- Lifiable head and removable bowl.

OPTIONAL EQUIPMENT

- 2-speed appliance.



ER-0437/1/96



UNE-EN ISO 9001

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