



SM(E)-20

· **CAPACITY OF 12 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: 20 l

Capacity per operation: 18 Kg.

Capacity in flour (60% water): 12 Kg

Loading: 750 W

Timer: y

2 speed: o

Lifting head: o

Removable bowl: o

Boiler dimensions: 360 mm x 210 mm

Electrical supply: 230 V - 400 V / 50 Hz / 3 ~

External dimensions

·Width: 390 mm

·Depth: 680 mm

·Height: 650 mm

Net weight: 65 Kg

DEFAULT EQUIPMENT

OPTIONAL EQUIPMENT
 · Lifiable head (SME models)
 · 2-speed appliance.



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UNE-EN ISO 9001

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