



SME-40

· **CAPACITY OF 25 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: 40 l

Capacity per operation: 38 Kg.

Capacity in flour (60% water): 25 Kg

Loading: W

Timer: y

2 speed: o

Lifting head: y

Removable bowl: y

Boiler dimensions: 452 mm x 260 mm

Electrical supply: V / Hz / ~

External dimensions

·Width: 480 mm

·Depth: 820 mm

·Height: 740 mm

Net weight: 105 Kg

DEFAULT EQUIPMENT

- Lifiable head and removable bowl.

OPTIONAL EQUIPMENT

- 2-speed appliance.



Empresa Registrada

ER-0437/1.96



UNE-EN ISO 9001

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