



SME-50

· **CAPACITY OF 30 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: 50 l

Capacity per operation: 44 Kg.

Capacity in flour (60% water):30 Kg

Loading: W

Timer: y

2 speed: o

Lifting head: y

Removable bowl: y

Boiler dimensions: 500 mm x 270 mm

Electrical supply: V / Hz / ~

External dimensions

·Width: 530 mm

·Depth: 850 mm

·Height: 740 mm

Net weight: 110 Kg

DEFAULT EQUIPMENT

- Lifiable head and removable bowl.

OPTIONAL EQUIPMENT

- 2-speed appliance.



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UNE-EN ISO 9001



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