

FXID202T

20kg RB Series Spiral Mixer - Fixed Head High Hydration



FXID202T

- Fixed head spiral dough mixer
- 2kg minimum dough capacity
- 18kg maximum dough capacity
- Three phase, two speed
- Minimum hydration 60%, maximum hydration 80%
** For standard Hydration dough, maximum capacity 15kg
- Painted steel frame
- Stainless steel bowl
- Micro switched safety guard

ACCESSORIES

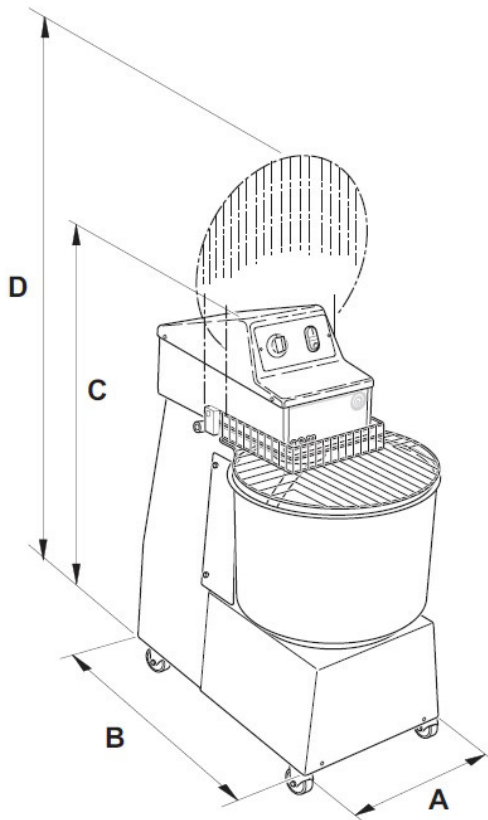
- OMAC215R0 - Set of 4 wheels (2 with brakes)

Also Available

- FXID402T - 40kg, Three phase, two speed
- FXID602T - 60kg, Three phase, two speed

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SPECIFICATIONS

External Dimensions

Width (A)	427mm
Depth (B)	740mm
Height (C)	734mm
Height (D)	754mm

Speed

Two

Dough Capacity

2-20kg

Electrical Requirements

415V, 3P+N+E, 0.75/1.1kW

Nett Weight

88kg

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