



Prismafood Spiral Mixers SFM20

Quick Overview

- Speed: Bowl 10RPM, Spiral arm 120RPM
- Italian made
- Hygienic stainless steel body
- Stainless steel bowl hooks & shaft
- Lift safety guard
- Castors
- Simple to use controls
- Timer
- Max Flour 10.5 kg
- Water: 5.25 kg
- Min Dough Weight: 4kg
- Max Dough Weight: 16kg
- Dough/hour: 56kg
- Bowl diameter: 36cm
- Dimension: 385mmW X 670D X 725H

Description

Prismafood Spiral Mixers SFM20

We stock a huge range of dough mixers with a variety of sizes on offer from only the best global brands.

Fixed Head

22 Liter/17kg mixer

Features

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Total dry ingredients which would include 2% salt, 1% sugar 1% yeast, and 5% oil in the case of the majority of pizza doughs. Also, most pizza dough has approx. 60 to 65% water depending on the quality of the flour used and the maker's preference. Overloading machines and/or using the incorrect speed can cause damage & will void the warranty.

https://www.youtube.com/watch?v=wBIQtzbu_BI

2 Years Parts and Labour Warranty

Your Shipping Specifications

Net Weight (Kg)	65
Width (mm)	385
Depth (mm)	670
Height (mm)	725
Packing Width (mm)	415
Packing Depth (mm)	735
Packing Height (mm)	795
Power	240V; 0.75kW; 10A outlet required
Warranty	2 Years Parts and Labour