



Prismafood Spiral Mixers SFM30

Quick Overview

- Speed: Bowl 10RPM, Spiral arm 120RPM
- Italian made
- Hygienic stainless steel body
- Stainless steel bowl hooks & shaft
- Lift up safety guard
- Castors
- Simple to use controls
- Timer
- Max Flour 16 kg
- Water: 8 kg



Description

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This dough mixer is perfect for bakeries or pizzerias looking to mix their dough for the best bread or pizza bases possible. It comes included with a stainless steel bowl, hooks, and shaft.

Fixed Head

32 Liter/25kg mixer

Features

- 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 16 kg
- Water: 8 kg
- Min Dough Weight: 6kg
- Max Dough Weight: 24kg
- Dough/hour: 88kg
- Bowl diameter: 40cm
- Dimension: 424mmW X 735D X 805H

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.

2 Years Parts and Labour Warranty

Your Shipping Specifications

Net Weight (Kg)	86.6
Width (mm)	424
Depth (mm)	735
Height (mm)	805
Packing Width (mm)	475
Packing Depth (mm)	765
Packing Height (mm)	885
Power	240V; 1.1kW; 10A outlet required
Warranty	2 Years Parts and Labour