



Heavy Duty Professional Spiral Mixers 100L - FS100M

Quick Overview

- Single phase two speed 150RPM & 200RPM for perfect dough kneading
- Patented design
- Schneider contactor
- Digital display
- CE certification
- Strong & durable
- Stainless steel cover with safety guard
- Stainless steel bowl, hooks & shaft
- Easy to clean
- Fixed head
- Heavy-duty castors
- Overheat protector
- Max. Flour (kg): 40
- 2 motors - 1 for bowl & 1 for hook

Description

Heavy Duty Professional Spiral Mixers 100L - FS100M

Key Features

- Single phase two speed 150RPM & 200RPM for perfect dough kneading
- Patented design
- Schneider contactor
- Digital display
- CE certification
- Strong & durable
- Stainless steel cover with safety guard
- Stainless steel bowl, hooks & shaft
- Easy to clean
- Fixed head
- Heavy-duty castors
- Overheat protector
- Max. Flour (kg): 40

- 2 motors - 1 for bowl & 1 for hook

2 Years Parts and Labour Warranty

Your Shipping Specifications

Net Weight (Kg)	340
Width (mm)	650
Depth (mm)	1080
Height (mm)	1380
Packing Width (mm)	730
Packing Depth (mm)	1150
Packing Height (mm)	1108
Power	415V; 5kW; 3~N
Warranty	2 Years Parts and Labour