



## Yasaki Spiral Mixers 35L - FS30M

### 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): 12

### Description

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### Key Features

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2 Years Parts and Labour Warranty

Your Shipping Specifications

|                     |                                  |
|---------------------|----------------------------------|
| Net Weight (Kg)     | 110                              |
| Width (mm)          | 425                              |
| Depth (mm)          | 750                              |
| Height (mm)         | 1000                             |
| Packing Width (mm)  | 480                              |
| Packing Depth (mm)  | 770                              |
| Packing Height (mm) | 1090                             |
| Power               | 240V; 1.5kW; 10A outlet required |
| Warranty            | 2 Years Parts and Labour         |