



Dough mixer SM-75 2v 400/50/3

CAPACITY: 40 KG. OF FLOUR

**Commercial spiral dough mixer with 75 lt. bowl.
1 or 2 speed appliances available.
Fixed bowl and head.
3-phase models only.**

Spiral dough mixer specially indicated for hard dough like pizza or bread.

- Scratch resistant paint finishing structure for extremely easy cleaning.
- All parts in contact with food are entirely made of stainless steel (bowl, spiral and rod).
- Stainless steel protection cover.
- Equipped with timer.

TECHNICAL SPECIFICATIONS

Bowl capacity: 75 l

Capacity per operation: 60 Kg.

Capacity in flour (60% water): 40 Kg

Loading: 2600 W - 3400 W

Timer: y

2 speed: y

Lifting head: n

Removable bowl: n

Boiler dimensions: 550 mm x 370 mm

Electrical supply: 400 V / 50 Hz / 3 ~
Plug: -

External dimensions (WxDxH)

- Width: 575 mm
- Depth: 1020 mm
- Height: 980 mm

Net weight: 250 Kg

DEFAULT EQUIPMENT

- Fixed head and bowl.
- 2-speed appliance.

OPTIONAL EQUIPMENT

- Wheels with brake.

