HEAVY-DUTY PROFESSIONAL SPIRAL MIXERS

YASAKI

- Single phase two speed 150RPM & 200RPM for perfect dough kneading for units under 64L
- Patented design
- Schneider contactor
- 2 motors - 1 for bowl & 1 for hook
- Stainless steel cover with safety guard
- Stainless steel bowl, hooks & shaft
- Easy to clean
- Fixed head
- Heavy-duty castors
- Over heat protector





Manual Control Panel

Code	Litres	Max. Flour (kg)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
FS20M	21	8	390x730x900	90	240	1.5/10
FS30M	35	12	425x750x1000	110	240	1.5/10
FS40M	40	16	480x840x1000	155	240	3/15
FS50M	54	20	480x840x1000	170	240	3/15
FS60M	64	25	480x840x1000	180	240	3/15
FS100M	100	40	650x1080x1380	340	415	5/3~N
FS130M	130	50	730x1160x1380	370	415	5.5/3~N
FS200M	200	75	840x1380x1560	410	415	7.5/3~N

FULLY AUTOMATIC SPIRAL MIXERS

- Made in Italy
- Stainless steel bowl, hooks & shaft
- Lift up safety guard
- Castors
- Simple to use controls
- Timer
- Gentle mix of dough to ensure dough temperature does not increase during the mixing



SFM20

Code	Litres	Bowl (RPM)	Spiral (RPM)	Max Dry Ingredients* (kg)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
Fixed Head Mixers								
SFM20	22	10	120	8	385x670x725	65	240	0.75/10
SFM30	32	10	120	12	424x735x805	86.6	240	1.1/10
SFM40	40	10	120	20	480x805x825	95.4	240	1.1/10

* Maximum capacities are based on dry bread flour & a MINIMUM of 55% water content.Overloading machines and/or using the incorrect speed can cause damage & will void warranty. Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ