

## HEAVY-DUTY PROFESSIONAL SPIRAL MIXERS

- 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 MIXER

- Made in Italy
- Hygienic stainless steel body
- 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
- Reverse bowl for easy removal



SFM20



SFR50

| 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  |

### Tilt Head Mixers

|       |    |    |     |    |             |     |     |        |
|-------|----|----|-----|----|-------------|-----|-----|--------|
| SFR40 | 40 | 10 | 120 | 20 | 480x805x825 | 114 | 240 | 1.1/10 |
| SFR50 | 50 | 10 | 120 | 25 | 480x805x825 | 122 | 240 | 1.5/15 |

\* 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