



Heavy Duty Professional Spiral Mixers - FS100M

Quick Overview

- 100 ltr
- Manual Control Panel
- Patented design
- Stainless steel cover with safe guard
- Stainless steel bowl, hooks and shaft
- Strong & durable
- Clean easily
- Heavy duty castors

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URL: <https://www.foodequipment.com.au/media/catalog/product/s/p/spiral-mixer-fs100m.jpg>

Description

Heavy Duty Professional Spiral Mixers - FS100M

- 100 ltr
- Manual Control Panel
- Patented design
- Schneider contactor
- 2 motors - 1 for bowl & 1 for hook
- 2 timers
- Pulse push button reverse function
- Fixed head
- Stainless steel cover with safe guard
- Stainless steel bowl, hooks and shaft
- Overheat protector
- Strong & durable
- Clean easily
- Heavy duty castors
- Max Dry Ingredients*: 40kg

Dimension:

650mm X 1080mm X 1380mm

Maximum capacities In all cases are based on dry bread flour and a MINIMUM of 55% water content. Overloading machines and/or using the incorrect speed can cause damage & will void warranty.

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