



## Heavy Duty Professional Spiral Mixers - FS200M

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### Quick Overview

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- 200 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\\_1\\_1.jpg](https://www.foodequipment.com.au/media/catalog/product/s/p/spiral-mixer-fs100m_1_1.jpg)

### Description

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#### Heavy Duty Professional Spiral Mixers - FS200M

- 200 ltr
- Manual Control Panel
- Patented design
- Schneider contactor
- 2 motors - 1 for bowl & 1 for hook
- 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\*: 75kg

Dimension:

840mm X 1380mm X 1560mm

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

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Net Weight (Kg)	410
Width (mm)	840
Depth (mm)	1380
Height (mm)	1560
Packing Width (mm)	920
Packing Depth (mm)	1460
Packing Height (mm)	1660
Power	415V; 5.5kW; 3-N