



Spiral Mixers - FS30M

Quick Overview



- Manual Control Panel
- Stainless steel cover with safe guard
- CE certification
- Strong & durable
- Clean easily
- Fully automatic
- 35 ltr
- Max Dry Ingredients*: 12.5 kg

URL: <https://www.foodequipment.com.au/media/catalog/product/s/p/spiral-mixer-fs30m.jpg>

Description

Spiral Mixers FS Series - FS30M

FS30M features a patented design, manually controlled, Schneider contactor, two speed timer, stainless steel cover with safety guard, fixed head, heavy duty castors to move the spiral mixer with ease, overheat protector and two solid motors.

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Dimension:

425W X 750mmD X 1000H

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)	90
Width (mm)	425
Depth (mm)	750
Height (mm)	1000
Packing Width (mm)	480
Packing Depth (mm)	770
Packing Height (mm)	1090
Power	240V; 1.5kW; 10A outlet required