



## Spiral Mixers - SFM30

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### Quick Overview

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- Speed: Bowl 10RPM, Spiral arm 120RPM
- Italian made
- Hygienic stainless steel body
- Stainless steel bowl hooks & shaft
- Lift up safety guard
- Castors
- Simple to use controls
- Timer
- Max Dry Ingredients\*:12kg

URL: [https://www.foodequipment.com.au/media/catalog/product/s/f/sfm20\\_1\\_1.jpg](https://www.foodequipment.com.au/media/catalog/product/s/f/sfm20_1_1.jpg)

### Description

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#### Spiral Mixers SF Series

This dough mixer is perfect for bakeries or pizzerias looking to mix together their dough for the best bread or pizza bases possible. It comes included with a stainless steel bowl, hooks and shaft.

Fixed Head:

32 Litre / 25kg Dough

Features:

- Speed: Bowl 10RPM, Spiral arm 120RPM
- Italian made
- Hygienic stainless steel body
- Stainless steel bowl hooks & shaft
- Lift up safety guard
- Castors

- Simple to use controls
- Timer
- Max Dry Ingredients\*:12kg

Dimension:

424mmW X 735D X 805H

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)	86.6
Width (mm)	424
Depth (mm)	735
Height (mm)	805
Packing Width (mm)	475
Packing Depth (mm)	765
Packing Height (mm)	885
Power	240V; 1.1kW; 10A outlet required