

SMX20

Spiral Dough Mixer

Banks

Description

Commercial dough mixer, ideal for pizza, bakers and caterers. Special shape of the spiral allows perfectly mixed dough.

Special Features

- ✓ Freestanding mixer
- ✓ Robust motor
- ✓ Two speed motor
- ✓ Sturdy construction
- ✓ Large easy controls
- ✓ Safety guard
- ✓ Stainless mixing bowl
- ✓ Integrated base
- ✓ White exterior
- ✓ Jog button



Technical Specification

DIMENSIONS	W400 x D770 x H830
MOTOR	1.5 H.P.
CAPACITY	20 Lt (8 Kg Dough)
POWER	13 Amp Plug
NETT WEIGHT	109 Kg
SHIP WEIGHT	130 Kg
GTIN No	5391538051967

Banks

Spirit of catering

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