



Spiral Mixers - SFR50

Quick Overview

- 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*: 20kg

URL: <https://www.foodequipment.com.au/media/catalog/product/s/f/sfr50-spiral-mixer.jpg>

Description

Spiral Mixers SF Series

Fixed Head:

48 Litre / 128kg Dough per hour

Features:

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Dimension:

480mmW X 805D X 825H

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) | 122 |
| Width (mm) | 480 |
| Depth (mm) | 805 |
| Height (mm) | 825 |
| Packing Width (mm) | 540 |
| Packing Depth (mm) | 825 |
| Packing Height (mm) | 935 |
| Power | 240V; 1.5kW; 10A outlet required |