



Spiral Mixers - FS40M

Quick Overview



- Manual Control Panel
- Stainless steel cover with safe guard
- CE certification
- Strong & durable
- Clean easily
- Fully automatic
- 40 ltr
- Max Dry Ingredients*:16 kg

URL: <https://www.foodequipment.com.au/media/catalog/product/s/p/spiral-mixer-fs40m.jpg>

Description

Spiral Mixers FS Series

The FS40M is another powerful spiral mixer in FED ' s huge line up of mixers and bakery equipment.

This robust mixer comes from Bakermax, who are a prime supplier of dough mixers and bakery equipment. This strong unit is made for pizzerias, bakeries and restaurants or cafes that require a dough mixing process for their ingredients to produce bread, wraps, pizza and other bread-based meals.

The FS40M is a stock standard mixer in terms of size and can easily accommodate most cafe, pizzeria and bakery bread quantities – fitting up to 40 litres!

This unit contains a stainless-steel cover and safeguard.

- Manual Control Panel
- Stainless steel cover with safeguard
- CE certification
- Strong & durable
- Clean easily
- Fully automatic
- 40 ltr
- Max-Dry Ingredients*:16 kg
- Product range comes in various sizes

- Maximum capacities are based on dry bread flour and a minimum of 55% water content

Dimension: 480W X 840mmD 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) | 155 |
| Width (mm) | 480 |
| Depth (mm) | 840 |
| Height (mm) | 1000 |
| Packing Width (mm) | 570 |
| Packing Depth (mm) | 960 |
| Packing Height (mm) | 1130 |
| Power | 240V; 3kW; 15A outlet required |