



## Spiral Mixers - SFM20

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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\*: 8kg

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

### Description

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#### Spiral Mixers SF Series

We stock a huge range of dough mixers with a variety of sizes on offer from only the best global brands.

Fixed Head:

22 Litre / 17kg 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\*: 8kg

Dimension:

385mmW X 670D X 725H

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)	65
Width (mm)	385
Depth (mm)	670
Height (mm)	725
Packing Width (mm)	415
Packing Depth (mm)	735
Packing Height (mm)	795
Power	240V; 0.75kW; 10A outlet required