



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Yasaki FS20M 21L Spiral Dough Mixer

Model / SKU: FS20M

KW COMMERCIAL KITCHEN

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Yasaki Spiral Mixers 21L - FS20M

Quick Overview

- Single phase two speed 150RPM & 200RPM for perfect dough kneading
- Patented design
- Schneider contactor
- Digital display
- CE certification
- Strong & durable
- Stainless steel cover with safety guard
- Stainless steel bowl, hooks & shaft
- Easy to clean
- Fixed head
- Heavy-duty castors
- Overheat protector

Description

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Key Features

- Single phase two speed 150RPM & 200RPM for perfect dough kneading
- Patented design
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- Digital display
- CE certification
- Strong & durable
- Stainless steel cover with safety guard
- Stainless steel bowl, hooks & shaft
- Easy to clean
- Fixed head
- Heavy-duty castors
- Overheat protector
- Max. Flour (kg): 8

2 Years Parts and Labour Warranty

Your Shipping Specifications

Product Condition	New
Net Weight (Kg)	90
Width (mm)	390
Depth (mm)	730
Height (mm)	900
Packing Width (mm)	510
Packing Depth (mm)	810
Packing Height (mm)	1030
Power	240V; 1.5kW; 10A outlet required
Warranty	2 Years Parts and Labour