



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Yasaki FS200M 200L Spiral Dough Mixer

Model / SKU: FS200M

KW COMMERCIAL KITCHEN

7/72 Canterbury Road, Bankstown NSW 2200

Phone 1300 001 366

Email sales@kwcommercial.com.au

Web www.kwcommercial.com.au



Scan for the current KW product page

DOCUMENT NOTICE

The supplier document begins on the next page. KW contact branding is added in a separate footer area and does not replace the supplier's instructions, specifications or warranty terms.

Official supplier source: https://www.foodequipment.com.au/md_productpdf/index/generate/product/5660/store/7/



Yasaki Heavy Duty Professional Spiral Mixers 200L - FS200M

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
- Max. Flour (kg): 75
- 2 motors - 1 for bowl & 1 for hook

Description

Yasaki Heavy Duty Professional Spiral Mixers 200L - FS200M

Key Features

- 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
- Max. Flour (kg): 75
- 2 motors - 1 for bowl & 1 for hook

2 Years Parts and Labour Warranty

Your Shipping Specifications

Product Condition	New
Net Weight (Kg)	410
Width (mm)	840
Depth (mm)	1380
Height (mm)	1560
Packing Width (mm)	920
Packing Depth (mm)	1460
Packing Height (mm)	1660
Power	415V; 7.5kW; 3-N
Warranty	2 Years Parts and Labour