



Ex-Showroom: Prismafood Spiral Mixers - SFM20-SA7-Dec

Quick Overview

Lot Number: SA7-Dec

Class: 1

Conditions: Ex-showroom unit, not used.

Warranty: 90 Days

Description

Ex-Showroom: Prismafood Spiral Mixers - SFM20-SA7-Dec

- **Lot Number:**
- SA7-Dec
- **Class:**
- 1
- **Conditions:**
- Ex-showroom unit, not used.
- **Warranty:**
- 90 Days
- We stock a huge range of dough mixers with a variety of sizes on offer from only the best global brands.

Coming straight from the heart of Italy, these fully automatic spiral mixers from Bakermax are purely Italian-made and manufactured. These dough mixers are perfect for bakeries or pizzerias looking to mix their dough for the best bread or pizza bases possible.

Features

- Fixed Head: 22 Liter/17kg mixer
- Speed: Bowl 10RPM, Spiral arm 120RPM
- Italian made
- Hygienic stainless steel body
- Stainless steel bowl hooks & shaft
- Lift safety guard
- Castors
- Simple to use controls
- Timer
- Max Flour 10.5 kg
- Water: 5.25 kg
- Min Dough Weight: 4kg

- Max Dough Weight: 16kg
- Dough/hour: 56kg
- Bowl diameter: 36cm
- Dimension:385mmW X 670D X 725H

Total dry ingredients, which would include 2% salt, 1% sugar 1% yeast, and 5% oil in the case of the majority of pizza doughs. Also, most pizza dough has approximately. 60 to 65% water, depending on the quality of the flour used and the maker's preference

Overloading machines and/or using the incorrect speed can cause damage & will void the warranty.

https://www.youtube.com/watch?v=wBIQtzbu_BI

Your Shipping Specifications

Product Condition	2ND
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