

SPIRAL MIXERS - SFR40

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*: 16kg



Image is for illustrative purposes only © F.E.D.

DESCRIPTION

Spiral Mixers SF Series

Tilt Head:

40 Litre / 102kg Dough per hour

Features:

Speed: Bowl 10RPM, Spiral arm 120RPM
Italian made
Hygienic stainless steel body
Stainless steel bowl hooks & shaft
Lift up safety guard
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Simple to use controls
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Max Dry Ingredients*: 16kg

Dimension:

480mmW X 805D X 825H

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.

SPECIFICATIONS

NET WEIGHT (KG)	114
WIDTH (MM)	480
DEPTH (MM)	805
HEIGHT (MM)	825
PACKING WIDTH (MM)	No
PACKING DEPTH (MM)	No
PACKING HEIGHT (MM)	No
POWER	240V; 1.1kW; 10A outlet required



WA DEALER

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