



DOUGH MIXER DME-50 230-400/50/3

Capacity: 30 Kg. of flour



5501150



SPECIFICATIONS

Bowl capacity: 50 l

Capacity per operation: 44 Kg.

Capacity in flour (60% water): 30 Kg

Loading

✓ Three phase (1v): -- W

✓ 2v: -- W / -- W

Bowl dimensions: 500 mm x 270 mm

Electrical supply: 230-400 V / 50 Hz / 3 ~

External dimensions (WxDxH)

✓ Width: 530 mm

✓ Depth: 850 mm

✓ Height: 740 mm

Net weight: 127 Kg

IP Protection grade: 54

Crated dimensions

580 x 860 x 840 mm

Gross weight: 135 Kg.

ACCESSORIES

☐ Wheels with brake.

SALES DESCRIPTION

Commercial spiral dough mixer with 50 lt. bowl.

1 or 2 speed appliances available.

Removable bowl and liftable head.

3-phase models only.

Spiral dough mixer specially indicated for hard dough like pizza or bread.

- ✓ Scratch resistant paint finishing structure for extremely easy cleaning.
- ✓ Liftable head.
- ✓ Removable bowl.
- ✓ All parts in contact with food are entirely made of stainless steel (bowl, spiral and rod).
- ✓ Stainless steel protection cover.
- ✓ Equipped with timer.

INCLUDES

- ✓ Liftable head and removable bowl.



www.sammic.co.uk

Food Service Equipment Manufacturer

Unit 2, Trevanah Road

Troon Industrial Park

LE4 9LS - Leicester

uksales@sammic.com

Tel.: +44 0116 246 1900



Project

Date

Item

Qty

Approved

product sheet
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DYNAMIC PREPARATION
SPIRAL DOUGH MIXERS