



# DOUGH MIXER DM-20 2V 400/50/3

Capacity: 12 Kg. of flour



5501127



## SPECIFICATIONS

Bowl capacity: 20 l  
Capacity per operation: 18 Kg.  
Capacity in flour (60% water): 12 Kg

### Loading

- ✓ Three phase (1v): 750 W
- ✓ Single Phase (1v): 900 W
- ✓ 2v: 600 W / 800 W

Bowl dimensions: 360 mm x 210 mm  
Electrical supply: 400 V / 50 Hz / 3 ~

### External dimensions (WxDxH)

- ✓ Width: 390 mm
  - ✓ Depth: 680 mm
  - ✓ Height: 650 mm
- Net weight: 65 Kg  
IP Protection grade: 54

### Crated dimensions

500 x 720 x 800 mm  
Gross weight: 92 Kg.

## ACCESSORIES

- Wheels with brake

## SALES DESCRIPTION

Commercial spiral dough mixer with 20 lt. bowl.

1 or 2 speed appliances available.

DM: fixed head and bowl.

DME: removable bowl and liftable head.

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

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

## INCLUDES

- ✓ 1 or 2-speed appliance.                      liftable head and removable bowl (DME).
- ✓ Fixed head and bowl (DM) or



**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	

DYNAMIC PREPARATION  
SPIRAL DOUGH MIXERS

product sheet  
updated 14/11/2019