



DOUGH MIXER DME-40 230-400/50/3

Capacity: 25 Kg. of flour



5501140



SPECIFICATIONS

Bowl capacity: 40 l

Capacity per operation: 38 Kg.

Capacity in flour (60% water): 25 Kg

Loading

✓ Three phase (1v): 1500 W

✓ 2v: 1500 W / 2200 W

Bowl dimensions: 452 mm x 260 mm

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

External dimensions (WxDxH)

✓ Width: 480 mm

✓ Depth: 820 mm

✓ Height: 740 mm

Net weight: 105 Kg

IP Protection grade: 54

Crated dimensions

450 x 850 x 850 mm

Gross weight: 133 Kg.

ACCESSORIES

□ Wheels with brake.

SALES DESCRIPTION

Commercial spiral dough mixer with 40 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

- ✓ 1 or 2-speed appliance.
- ✓ Liftable head and removable bowl.



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Project

Date

Item

Qty

Approved

product sheet
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DYNAMIC PREPARATION
SPIRAL DOUGH MIXERS