



DOUGH MIXER DM-20 230-400/50/3

Capacity: 12 Kg. of flour



5501120



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: 230-400 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.
- ✓ Fixed head and bowl (DM) or liftable head and removable bowl (DME).



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Project

Date

Item

Qty

Approved

product sheet
updated 14/11/2019

DYNAMIC PREPARATION
SPIRAL DOUGH MIXERS