



# DOUGH MIXER DM-33 230-400/50/3

Capacity: 17 Kg. of flour



5501130



## SPECIFICATIONS

Bowl capacity: 33 l

Capacity per operation: 25 Kg.

Capacity in flour (60% water): 17 Kg

### Loading

✓ Three phase (1v): 1100 W

✓ Single Phase (1v): 1100 W

✓ 2v: 1000 W / 1400 W

Bowl dimensions: 400 mm x 260 mm

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

### External dimensions (WxDxH)

✓ Width: 430 mm

✓ Depth: 780 mm

✓ Height: 770 mm

Net weight: 115 Kg

IP Protection grade: 54

### Crated dimensions

490 x 790 x 860 mm

Gross weight: 122 Kg.

## ACCESSORIES

☐ Wheels with brake.

## SALES DESCRIPTION

Commercial spiral dough mixer with 33 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).



[www.sammic.co.uk](http://www.sammic.co.uk)

Food Service Equipment Manufacturer

Unit 2, Trevanah Road

Troon Industrial Park

LE4 9LS - Leicester

[uksales@sammic.com](mailto:uksales@sammic.com)

Tel.: +44 0116 246 1900



Project

Date

Item

Qty

Approved

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DYNAMIC PREPARATION  
SPIRAL DOUGH MIXERS