

Buffalo 20Ltr Spiral Dough Mixer CP821

1.1kW. Capacity: 20Ltr. Single speed

Code : CP821

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41% OFF Sale

£1,675.32

£984.99 / exc vat

£1,181.99 / inc vat

Select Shipping Method

- Allow 2-3 Days for Delivery

Notes :

- Please check door entry sizes before ordering.
- Delivery is made to kerbside only.
- Drivers do not unpack or position goods.
- A 25% restocking charge will apply for all returned goods.

The Buffalo spiral dough mixer is an excellent choice if youre mixing soft doughs on a commercial scale.

Designed for power and reliability, the mixer can quickly fold and knead up to 8 litres of dough or batter at a time - perfect for smaller pizzerias, patisseries and bakeries.

Size

Unit	Height	Width	Depth
Mm	695	380	690
Cm	69.5	38	69
Inches (approx)	27	14	27

- Powerful 1.1kW commercial motor
- Sturdy, easy-clean construction
- 20 litre strong stainless steel bowl
- Simple push-button manual controls with safety stop function and timer
- Spiral mixing action ensures all dough in the bowl is mixed perfectly
- Mounted on feet for stability and countertop use
- Supplied with strong stainless steel spiral dough hook and bowl guard
- Overload protection/reset switch
- Mixes up to 8kg of dough
- Material : Stainless Steel