

MasterMix Spiral Dough Mixer 20 Litre in White SM20

20 litre bowl holds 8kg of dry flour.

View Product

Code : SM20



56% OFF Sale

£1,148.00

£499.99 / exc vat

£599.99 / inc vat

Select Shipping Method

- 2-3 Working Day Delivery
- Next Working Day delivery - £29.99 + £29.99 - Collect in Bolton (Mon-Fri, 11am to 3pm)

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.

Perfect for bakeries or pizza and pastry shops, the Mastermix SM20 spiral dough mixer can handle a wide variety of the dough products most often used in your kitchen.

This spiral dough mixer has been designed for commercial applications and can be used with nearly any type of dough, making your operation more efficient than ever. This mixer boasts a 20 litre capacity and can be used to produce a number of popular food items such as pizza dough, scones, and biscuits.

Size

Unit	Height	Width	Depth
Mm	853	675	427
Cm	85.3	67.5	42.7
Inches (approx)	33	26	16

- Size (mm) 853h x 675w x 427d (inc bowl)
- Fixed 20 litre bowl (not removable)
- Single speed motor - 220rpm
- Bowl moves in the opposite direction of hook as it moves
- Easy-access front panel controls
- Integrated emergency stop and bowl guard switch
- Durable design
- Can be used with wide variety of dough products
- Perfect for bakeries and pizza shops
- Power 2.2kw
- Max. dry flour 8kg
- Net weight 85kg
- 13 amp plug fitted
- Power Type : 642
- Power Supply : 613
- Material : White painted finish
- Capacity : 20 Litres / 8kg dry flour