



DOUGH MIXER SM(E)-20

Capacity: 12 Kg. of flour



DYNAMIC PREPARATION
SPIRAL DOUGH MIXERS



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

Boiler dimensions: 360 mm x 210 mm

External dimensions (WxDxH)

- ✓ Width: 390 mm
- ✓ Depth: 680 mm
- ✓ Height: 650 mm

Net weight: 65 Kg

IP Protection grade: 54

AVAILABLE MODELS

5500120 Dough mixer SM-20 230-400/50/3

5500125 Dough mixer SM-20 230/50/1

5500127 Dough mixer SM-20 2v 400/50/3

5500170 Dough mixer SME-20 230-400/50/3

5500175 Dough mixer SME-20 230/50/1

5500177 Dough mixer SME-20 2v 400/50/3

* Ask for special versions availability

SALES DESCRIPTION

Commercial spiral dough mixer with 20 lt. bowl.

1 or 2 speed appliances available.

SM: fixed head and bowl.

SME: 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 (SM) or lift able head and removable bowl (SME).



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Project	Date
Item	Qty
Approved	

product sheet
updated 06/03/2018