



DOUGH MIXER SM(E)-33

Capacity: 17 Kg. of flour



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

Boiler dimensions: 400 mm x 260 mm

External dimensions (WxDxH)

✓ Width: 430 mm

✓ Depth: 740 mm

✓ Height: 740 mm

Net weight: 95 Kg

IP Protection grade: 54

Crated dimensions

500 x 800 x 850 mm

SALES DESCRIPTION

Commercial spiral dough mixer with 33 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. liftable head and removable bowl (SME).
- ✓ Fixed head and bowl (SM) or

AVAILABLE MODELS

5500130 Dough mixer SM-33 230-400/50/3

5500135 Dough mixer SM-33 230/50/1

5500137 Dough mixer SM-33 2v 400/50/3

5500185 Dough mixer SME-33 230-400/50/3

5500190 Dough mixer SME-33 230/50/1

5500192 Dough mixer SME-33 2V 400/50/3

** Ask for special versions availability*



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Project	Date
Item	Qty
Approved	

DYNAMIC PREPARATION
SPIRAL DOUGH MIXERS

product sheet
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