

DOUGH MIXER DME-20 230/50/1

Capacity: 12 kg of flour.

5501175



SPECIFICATIONS

Bowl capacity: 20 I 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

Bowl dimensions: 360 mm x 210 mm Electrical supply:230 V / 50 Hz / $1\sim$

External dimensions (W x D x H)

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

Net weight: 65 kg IP Protection grade: 54

Crated dimensions 450 x 800 x 850 mm Gross weight: 92 kg

SALES DESCRIPTION

- ✓ Commercial spiral dough mixer with 20 I 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).
- √ Transparent bowl cover in compliance with EN-453 norm.
- ✓ Equipped with timer.

INCLUDES

√ 1 or 2-speed appliance.

liftable head and removable bowl (DME).

√ Fixed head and bowl (DM) or

OPTIONAL

Wheels with brake.







www.sammic.co.uk

Food Service Equipment Manufacturer Unit 2, Trevanth Road Troon Industrial Park LE4 9LS - Leicester

uksales@sammic.com Tel.: +44 0116 246 1900



Project	Date
Item	Qty

Approved