



DOUGH MIXER DME-33 2V 400/50/3

Capacity: 17 Kg. of flour.



5501192

DYNAMIC PREPARATION
SPIRAL DOUGH MIXERS



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

Bowl dimensions: 400 mm x 260 mm

Electrical supply: 400 V / 50 Hz / 3 ~

External dimensions (WxDxH)

- ✓ Width: 430 mm
- ✓ Depth: 780 mm
- ✓ Height: 770 mm

Net weight: 115 Kg
IP Protection grade: 54

Crated dimensions

490 x 790 x 860 mm
Gross weight: 122 Kg

SALES DESCRIPTION

- ✓ Commercial spiral dough mixer with 33 lt. 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 polycarbonate 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.



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Project	Date
Item	Qty
Approved	

product sheet
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