



# DOUGH MIXER SME-40

Capacity: 25 Kg. of flour



DYNAMIC PREPARATION  
SPIRAL DOUGH MIXERS



## SPECIFICATIONS

- Bowl capacity: 40 l
- Capacity per operation: 38 Kg.
- Capacity in flour (60% water): 25 Kg

### Loading

- ✓ Three phase (1v): 1500 W
- ✓ Single Phase (1v): -- W
- ✓ 2v: 1500 W / 2200 W

Boiler dimensions: 452 mm x 260 mm

### External dimensions (WxDxH)

- ✓ Width: 480 mm
- ✓ Depth: 820 mm
- ✓ Height: 740 mm

Net weight: 105 Kg

IP Protection grade: 54

## AVAILABLE MODELS

5500140 Dough mixer SME-40 230-400/50/3

5500142 Dough mixer SME-40 2v 400/50/3

\* Ask for special versions availability

## SALES DESCRIPTION

Commercial spiral dough mixer with 40 lt. bowl.

1 or 2 speed appliances available.

Removable bowl and liftable head.

3-phase models only.

Spiral dough mixer specially indicated for hard dough like pizza or bread.

- ✓ Scratch resistant paint finishing structure for extremely easy cleaning.
- ✓ Liftable head.
- ✓ Removable bowl.
- ✓ 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 liftable head and removable bowl (SME).



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Project	Date
Item	Qty
Approved	

product sheet  
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