



# DOUGH MIXER SME-50

Capacity: 30 Kg. of flour



DYNAMIC PREPARATION  
SPIRAL DOUGH MIXERS



## SPECIFICATIONS

- Bowl capacity: 50 l
- Capacity per operation: 44 Kg.
- Capacity in flour (60% water): 30 Kg

### Loading

- ✓ Three phase (1v): 1500 W
- ✓ 2v: 1500 W / 2200 W
- Boiler dimensions: 500 mm x 270 mm

### External dimensions (WxDxH)

- ✓ Width: 530 mm
- ✓ Depth: 850 mm
- ✓ Height: 740 mm
- Net weight: 110 Kg
- IP Protection grade: 54

## AVAILABLE MODELS

5500150 Dough mixer SME-50 230-400/50/3

5500152 Dough mixer SME-50 2v 400/50/3

\* Ask for special versions availability

## SALES DESCRIPTION

Commercial spiral dough mixer with 50 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

- ✓ Liftable head and removable bowl.



**www.sammic.co.uk**  
 Food Service Equipment Manufacturer  
 Unit 2, Trevanah Road  
 Troon Industrial Park  
 LE4 9LS - Leicester  
 uksales@sammic.com  
 Tel.: +44 0116 246 1900



|          |      |
|----------|------|
| Project  | Date |
| Item     | Qty  |
| Approved |      |

product sheet  
updated 06/03/2018