



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.
- ✓ Fixed head and bowl (SM) or liftable head and removable bowl (SME).

AVAILABLE MODELS

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

5500135 Dough mixer SM-33 230/50/1

5500190 Dough mixer SME-33 230/50/1

* Ask for special versions availability



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	

DYNAMIC PREPARATION
SPIRAL DOUGH MIXERS

product sheet
updated 06/03/2018