



DOUGH MIXER SME-50

Capacity: 30 Kg. of flour



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
- Bowl 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

ACCESSORIES

- Wheels with brake.

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.



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Project	Date
Item	Qty
Approved	

DYNAMIC PREPARATION
SPIRAL DOUGH MIXERS

product sheet
updated 01/02/2019