



# 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 30/07/2018