

SPIRAL MIXERS - FS30A

Single phase two speed electronically controlled
Stainless steel cover with safe guard
CE certification
Strong & durable
Clean easily
Fully automatic
35 ltr
Max Dry Ingredients*: 12.5 kg



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DESCRIPTION

Spiral Mixers FS Series - FS30A

FS30A features a patented design, digitally programmable 2 speed timer, Schneider contactor, two speed timer, stainless steel cover with safety guard, fixed head, heavy duty castors to move the spiral mixer with ease, overheat protector and two solid motors.

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Dimension:

425W X 750mmD X 1000H

Maximum capacities In all cases are based on dry bread flour and a MINIMUM of 55% water content. Overloading machines and/or using the incorrect speed can cause damage & will void warranty.

SPECIFICATIONS

NET WEIGHT (KG)	90
WIDTH (MM)	425
DEPTH (MM)	750
HEIGHT (MM)	1000
PACKING WIDTH (MM)	No
PACKING DEPTH (MM)	No
PACKING HEIGHT (MM)	No
POWER	240V; 1.5kW; 10A outlet required



WA DEALER

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