



# Spiral Dough Mixers

## FX201M & FX202M



Powerful, sturdy and reliable, our spiral pizza dough mixers are the perfect addition to every busy commercial pizza-making kitchen.

Combining a clean modern appearance with outstanding performance, the mixers make dough production a breeze, easing workloads and improving productivity.

Available in single (FX201M) and two-speed (FX202M) models, they are ideal for use in traditional pizza houses, artisan pizza manufacturing units and modern food outlets where consistency, quality and productivity are essential:-

**Productivity** - mix large amounts of dough without effort.

**Constant temperature** - produces dough to right temperature for fermentation and leavening.

**Silky, smooth dough** - perfect elasticity and extensibility whatever the flour, quantity or recipe.

**Robust build** - fixed head and bowl for strength and stability.



# FX201M & FX202M Spiral Dough Mixers

## TECHNICAL FEATURES

- Painted steel frame.
- Stainless steel bowl.
- Adjustable timer up to 30 minutes.
- Active and passive safety devices (micro switch fitted as standard).
- Chain tensioner for correct mechanical operation.
- Machine body fully sealed for improved hygiene.
- Single or two-speed models.
- 230v single-phase supply.
- Complete with castors (front ones with brakes).
- 2-speed (FX202M) model accelerates production.
- Special 'open bowl' safety guard allows ingredients to be added whilst mixer is in operation, providing full control over dough at all times.



Model	kW Max	Supply	Speed	Dough Quantity	Bowl Capacity	Bowl Diameter	Bowl/Spiral Speed	Net Weight
		Volt Hz Ph	No.	kg	Litres	cm	rpm	kg
FX/201/M	0.75	230 50 1	1	18	30	42.7	11/86	79
FX/202/M	0.75	230 50 1	2	18	30	42.7	1a. 10/77 2a. 16/120	79

## Guide to output (approximate)

Model	30cm pizza (200g dough)	35cm pizza (250g dough)	45cm pizza (650g dough)	60 x 40cm pizza (1200g dough)
FX201M & FX202M	90	72	27	15

## Dimensions

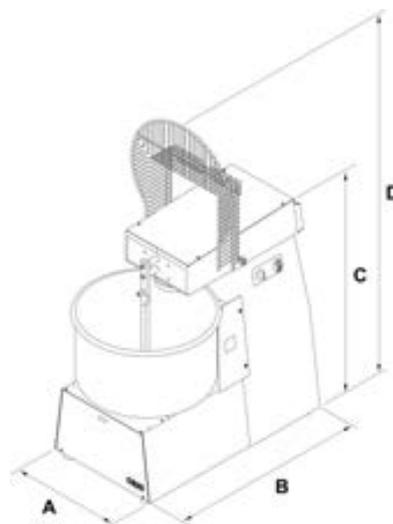
A = 427mm

B = 740mm

C = 734mm

D = 1119mm

The C-D height is with feet; with wheels the height increases by 65mm



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In line with our policy to continually develop and improve our products, Blue Seal Limited reserves the right to change specifications without notice

