



# DOUGH MIXER SM-75

Capacity: 40 Kg. of flour.



## SPECIFICATIONS

Bowl capacity: 75 l  
Capacity per operation: 60 Kg  
Capacity in flour (60% water): 40 Kg

### Loading

- ✓ Three phase (1v): 2600 W
- ✓ 2v: 2600 W / 3400 W

Bowl dimensions: 550 mm x 370 mm

### External dimensions (WxDxH)

- ✓ Width: 575 mm
- ✓ Depth: 1020 mm
- ✓ Height: 980 mm

Net weight: 250 Kg  
IP Protection grade: 54

## AVAILABLE MODELS

5500160	Dough mixer SM-75 230-400/50/3
5500161	Dough mixer SM-75 230-400/60/3
5500162	Dough mixer SM-75 2v 400/50/3
5500163	Dough mixer SM-75 2v 220/60/3
5500164	Dough mixer SM-75 2V 400/60/3
5500165	Dough mixer SM-75 230/50/1

\* Ask for special versions availability

## SALES DESCRIPTION

- ✓ Commercial spiral dough mixer with 75 lt. bowl.
- ✓ 1 or 2 speed appliances available.
- ✓ Fixed bowl and 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.
- ✓ All parts in contact with food are entirely made of stainless steel (bowl, spiral and rod).
- ✓ Stainless steel protection cover.
- ✓ Equipped with timer.
- ✓ Equipped with 3 wheels and 2 feet.

## OPTIONAL

- Wheels with brake.



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Project	Date
Item	Qty
Approved	

DYNAMIC PREPARATION  
SPIRAL DOUGH MIXERS

product sheet  
updated 08/03/2023