



DOUGH MIXER DME-50

Capacity: 30 Kg. of flour



DYNAMIC PREPARATION
SPIRAL DOUGH MIXERS



- ✓ Equipped with timer.

INCLUDES

- ✓ Lifiable head and removable bowl.

SPECIFICATIONS

Bowl capacity: 50 l

Capacity per operation: 44 Kg.

Capacity in flour (60% water): 30 Kg

Loading

- ✓ Three phase (1v): -- W

- ✓ 2v: -- W / -- W

Bowl dimensions: 500 mm x 270 mm

External dimensions (WxDxH)

- ✓ Width: 530 mm

- ✓ Depth: 850 mm

- ✓ Height: 740 mm

Net weight: 127 Kg

IP Protection grade: 54

Crated dimensions

580 x 860 x 840 mm

Gross weight: 135 Kg.

AVAILABLE MODELS

5501150 Dough mixer DME-50 230-400/50/3

5501151 Dough mixer DME-50 230-400/60/3

5501152 Dough mixer DME-50 2v 400/50/3

5501153 Dough mixer DME-50 2v 220/60/3

5501154 Dough mixer DME-50 2v 230/50/3

5501156 Dough mixer DME-50 2v 440/60/3

5501157 Dough mixer DME-50 2v 400/60/3

* 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.

- ✓ Lifiable head.

- ✓ Removable bowl.

- ✓ All parts in contact with food are entirely made of stainless steel (bowl, spiral and rod).

- ✓ Stainless steel protection cover.



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Project

Date

Item

Qty

Approved

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