



DOUGH MIXER DME-50

Capacity: 30 Kg. of flour.



DYNAMIC PREPARATION
SPIRAL DOUGH MIXERS



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: 127 Kg
IP Protection grade: 54

Crated dimensions

580 x 860 x 840 mm
Gross weight: 135 Kg

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).
- ✓ Transparent polycarbonate bowl cover in compliance with EN-453 norm.
- ✓ Equipped with timer.

INCLUDES

- ✓ 1 or 2-speed appliance.
- ✓ Liftable head and removable bowl.

OPTIONAL

- ☐ Wheels with brake.



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Project

Date

Item

Qty

Approved

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