



# DOUGH MIXER SM-75

Capacity: 40 kg of flour.



DYNAMIC PREPARATION  
SPIRAL DOUGH MIXERS



## 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 (W x D x H)

✓ Width: 575 mm  
✓ Depth: 1020 mm  
✓ Height: 980 mm  
Net weight: 250 kg  
IP Protection grade: 54

## AVAILABLE MODELS

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

\* Ask for special versions availability

## SALES DESCRIPTION

- ✓ Commercial spiral dough mixer with 75 l bowl.
- ✓ 2-speed appliance.
- ✓ 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

product sheet  
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