



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.



sammic.co.uk
Food Service Equipment Manufacturer
Unit 2, Trevanth Road
Troon Industrial Park
LE4 9LS - Leicester
uksales@sammic.com
Tel.: +44 0116 246 1900



Project

Date

Item

Qty

Approved

product sheet
updated 05/06/2025