

Спиральные тестомесы DM-10, DME-40/50, SM-75

Технические характеристики

По вопросам продаж и поддержки обращайтесь:

Алматы (727)345-47-04
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922)49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89

Иваново (4932)77-34-06
Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48
Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курск (4712)77-13-04
Курган (3522)50-90-47
Липецк (4742)52-20-81

Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Ноябрьск (3496)41-32-12
Новосибирск (383)227-86-73
Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37
Пермь (342)205-81-47

Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Санкт-Петербург (812)309-46-40
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Саранск (8342)22-96-24
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сургут (3462)77-98-35
Сыктывкар (8212)25-95-17
Тамбов (4752)50-40-97
Тверь (4822)63-31-35

Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Ульяновск (8422)24-23-59
Улан-Удэ (3012)59-97-51
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Чебоксары (8352)28-53-07
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93

Россия +7(495)268-04-70

Казахстан +(727)345-47-04

Беларусь +(375)257-127-884

Узбекистан +998(71)205-18-59

Киргизия +996(312)96-26-47

эл.почта: sir@nt-rt.ru || сайт: <https://sammic.nt-rt.ru/>

DOUGH MIXER DM-10

Capacity: 5 kg of flour.



SPECIFICATIONS

Bowl capacity: 10 l
Capacity per operation: 8 kg
Capacity in flour (60% water): 5 kg
Total loading: 370 W
Bowl dimensions: 260 mm x 200 mm

External dimensions (W x D x H)

- ✓ Width: 280 mm
- ✓ Depth: 540 mm
- ✓ Height: 550 mm

Net weight: 36 kg
IP Protection grade: 54

Crated dimensions
350 x 600 x 750 mm
Gross weight: 47 kg

AVAILABLE MODELS

5501100 Dough Mixer DM-10 230-400/50/3

5501101 Dough Mixer DM-10 230-400/60/3

5501105 Dough Mixer DM-10 230/50/1

5501106 Dough Mixer DM-10 220/60/1

* Ask for special versions availability

SALES DESCRIPTION

- ✓ Commercial spiral dough mixer with 10 l bowl.
- ✓ 1-speed appliance with fixed head and bowl.

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

INCLUDES

- ✓ Fixed head and bowl.
- ✓ 1 speed.

OPTIONAL

- ☐ Wheels with brake.

DOUGH MIXER DME-40

Capacity: 25 kg of flour.



SPECIFICATIONS

Bowl capacity: 40 l
Capacity per operation: 38 kg
Capacity in flour (60% water): 25 kg

Loading

- ✓ Three phase (1v): 1500 W
- ✓ 2v: 1500 W / 2200 W

Bowl dimensions: 452 mm x 260 mm

External dimensions (W x D x H)

- ✓ Width: 480 mm
- ✓ Depth: 840 mm
- ✓ Height: 710 mm

Net weight: 122 kg
IP Protection grade: 54

Crated dimensions
530 x 860 x 830 mm
Gross weight: 130 kg

SALES DESCRIPTION

- ✓ Commercial spiral dough mixer with 40 l 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 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.

AVAILABLE MODELS

5501140 Dough mixer DME-40 230-400/50/3

5501141 Dough mixer DME-40 220/60/3

5501142 Dough mixer DME-40 2V 400/50/3

5501143 Dough mixer DME-40 2V 220/60/3

5501144 Dough mixer DME-40 220/60/3

5501146 Dough mixer DME-40 2V 400/60/3

5501145 Dough mixer DME-40 2V 440/60/3

* Ask for special versions availability

DOUGH MIXER DME-50

Capacity: 30 kg of flour.



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 (W x D x H)

- ✓ 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 l 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 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.

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

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 (W x D x H)

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

Net weight: 250 kg
IP Protection grade: 54

AVAILABLE MODELS

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

* 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.



По вопросам продаж и поддержки обращайтесь:

Алматы (727)345-47-04	Иваново (4932)77-34-06	Магнитогорск (3519)55-03-13	Ростов-на-Дону (863)308-18-15	Тольятти (8482)63-91-07
Ангарск (3955)60-70-56	Ижевск (3412)26-03-58	Москва (495)268-04-70	Рязань (4912)46-61-64	Томск (3822)98-41-53
Архангельск (8182)63-90-72	Иркутск (395)279-98-46	Мурманск (8152)59-64-93	Самара (846)206-03-16	Тула (4872)33-79-87
Астрахань (8512)99-46-04	Казань (843)206-01-48	Набережные Челны (8552)20-53-41	Санкт-Петербург (812)309-46-40	Тюмень (3452)66-21-18
Барнаул (3852)73-04-60	Калининград (4012)72-03-81	Нижний Новгород (831)429-08-12	Саратов (845)249-38-78	Ульяновск (8422)24-23-59
Белгород (4722)40-23-64	Калуга (4842)92-23-67	Новокузнецк (3843)20-46-81	Севастополь (8692)22-31-93	Улан-Удэ (3012)59-97-51
Благовещенск (4162)22-76-07	Кемерово (3842)65-04-62	Ноябрьск (3496)41-32-12	Саранск (8342)22-96-24	Уфа (347)229-48-12
Брянск (4832)59-03-52	Киров (8332)68-02-04	Новосибирск (383)227-86-73	Симферополь (3652)67-13-56	Хабаровск (4212)92-98-04
Владивосток (423)249-28-31	Коломна (4966)23-41-49	Омск (3812)21-46-40	Смоленск (4812)29-41-54	Чебоксары (8352)28-53-07
Владикавказ (8672)28-90-48	Кострома (4942)77-07-48	Орел (4862)44-53-42	Сочи (862)225-72-31	Челябинск (351)202-03-61
Владимир (4922)49-43-18	Краснодар (861)203-40-90	Оренбург (3532)37-68-04	Ставрополь (8652)20-65-13	Череповец (8202)49-02-64
Волгоград (844)278-03-48	Красноярск (391)204-63-61	Пенза (8412)22-31-16	Сургут (3462)77-98-35	Чита (3022)38-34-83
Вологда (8172)26-41-59	Курск (4712)77-13-04	Петрозаводск (8142)55-98-37	Сыктывкар (8212)25-95-17	Якутск (4112)23-90-97
Воронеж (473)204-51-73	Курган (3522)50-90-47	Псков (8112)59-10-37	Тамбов (4752)50-40-97	Ярославль (4852)69-52-93
Екатеринбург (343)384-55-89	Липецк (4742)52-20-81	Пермь (342)205-81-47	Тверь (4822)63-31-35	

Россия +7(495)268-04-70	Казахстан +(727)345-47-04	Беларусь +(375)257-127-884	Узбекистан +998(71)205-18-59	Киргизия +996(312)96-26-47
-------------------------	---------------------------	----------------------------	------------------------------	----------------------------