



Macadams Confectionery Mixers



SM 5L



SM 101



SM 201



SM 401

FEATURES & BENEFITS

- Simple controls.
- Durable construction.
- All models are equipped with stainless steel bowl, flat beater, dough hook and whisk as standard equipment



	SM 5L	SM 101	SM 201	SM401
Bowl Capacity (l)	5L	10L	20L	40L
Motor (kW)	0.18 kW	0.25 kW	0.375 kW	0.75 kW
Supply Voltage	220 V, 50 Hz, Single Phase Neutral & Earth	220 V, 50 Hz, Single Phase Neutral & Earth	220 V, 50 Hz, Single Phase Neutral & Earth	220 V, 50 Hz, single phase Neutral & Earth
Transmission	V-Belt	V-Belt	V-Belt	V-Belt
Speeds	3 speeds	3 speeds	3 speeds	3 speeds
R.P.M	0 - 300	Low 148 Medium 307 High 509	Low 127 Medium 287 High 534	Low 105 Medium 210 High 323
Mixer Dimensions (mm)	234(W) x 389(D) x 400(H)	470(W) x 490(D) x 700(H)	350(W) x 570(D) x 850(H)	620(W) x 650(D) x 1000(H)
Stand Dimensions (mm) <i>*Stand is an optional extra</i>	-	445(W) x 445(D) x 500 (H)	540(W) x 580(D) x 500(H)	
Weight (kg)	10.5 kg	74 kg	100 kg	170 kg
Product Code	CMS-90025	CMS-90000	CMS-90002	CMS-90003



Contact Details

HEAD OFFICE, EXPORTS & CAPE TOWN BRANCH Tel : +27 (21) 907-1000 Fax : +27 (21) 907-1111

JOHANNESBURG BRANCH Tel : (011) 472-4100 Fax : 086 618 6462

DURBAN BRANCH Tel : (031) 569-6290 Fax : (031) 569-6296

EMAIL info@macadams.co.za

WEBSITE www.macadams.co.za