



TECNOSERVICE'21 srl

by Tinti Sergio
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Services and Technologies for professional catering since 1973



TECHNICAL CARD

power supply	Monofase/Trifase
breadth (mm)	400
depth (mm)	630
height (mm)	700

PROFESSIONAL DESCRIPTION

12 kg SPIRAL MIXER with 16 lt fixed bowl, complete with dough splitter rod, especially suitable for soft doughs such as bread, pizza and piadina:

- high performance **stainless steel structure** coated with **white scratch-resistant paint**,
- parts in contact with food (**tank** , **lid**, **spiral** and **rod**) in **AISI 304 stainless steel** ,
- **tub diameter 320x210h mm - 16 lt**
- **stainless steel tank lid**,
- **safety microswitch** on the tank lid.

CE MARK
MADE IN ITALY

AVAILABLE MODELS



RTSK15T

12 kg SPIRAL MIXER with 16 litre FIXED BOWL, THREE-PHASE, V 380/3+N, kW 0.55, weight 67 kg, dimensions mm 400x630x700h

€ 937,40

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

RTSK15M

12 kg SPIRAL MIXER with 16 litre FIXED BOWL, SINGLE PHASE, V 230/1, kW 0.55, weight 68 kg,

€ 960,03

VAT excluded



dimensions mm 400x630x700h

Shipping to be calculated

Delivery from 4 to 9 days

RTSK152V



12 kg SPIRAL MIXER with 16 litre FIXED HEAD and BOWL - 2 SPEEDS, THREE-PHASE, V 380/3+N, kW 0.75/1.1, weight 73.5 kg, dimensions mm 400x630x700h

€ 994,94

VAT excluded

Shipping to be calculated

Delivery from 4 to 9 days