



TECNOSERVICE'21 srl

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TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	0,22
net weight (Kg)	34
breadth (mm)	290
depth (mm)	450
height (mm)	550

PROFESSIONAL DESCRIPTION

6 kg SPIRAL MIXER, 7 lt Fixed Bowl - 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 **pasta splitting rod**) in **AISI 304 stainless steel** ,
- **tub dimensions 240x160 mm, 7 lt**,
- safety microswitch on the tank lid.

CE MARK
MADE IN ITALY

CODE	DESCRIPTION	PRICE/DELIVERY
RTSK10	6 kg SPIRAL MIXER with 7 l BOWL, SINGLE PHASE, V 230/1, kW 0.22, weight 34 kg, dimensions mm 290x450x550h	€ 678,81 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days