

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

power supply	Trifase
Volts	V 400/3
frequency (Hz)	50
motor power capacity (Kw)	5,2
net weight (Kg)	580
breadth (mm)	830
depth (mm)	1355
height (mm)	1460

PROFESSIONAL DESCRIPTION

AUTOMATIC SPIRAL MIXER for 130 kg of dough (200 lt bowl) , with FIXED HEAD and BOWL , 2 SPEEDS , 2 independent MOTORS for SPIRAL and BOWL :

- the SP Series automatic spiral mixer is the ideal machine for bakeries, pastry shops and pizzerias;
- suitable for **HIGHLY HYDRATED DOUGH**;
- made of high-thickness steel and with highly reliable and robust mechanical components for continuous use and for the production of tough doughs;
- high-resistance stainless steel tank, spiral, column;
- $\circ \ \ \text{stainless steel protective grille} \ ;$
- $\circ \;$ stainless steel coated head plate;
- 2 independent motors for spiral and bowl;
- $\circ~$ 2 Speeds for the SPIRAL , rpm 112 230;
- $\circ~$ 1 Speed for the TANK , 16 rpm
- $\circ\;$ reversal of the direction of rotation of the tub ;
- $\circ~$ 2 electronic timers for automatic management of kneading speeds ;
- pulse rotation of the tub;
- o provision for tilter on bench or divider;
- V-belt transmission for maximum silence;
- adjustable stainless steel front support feet;
- o rear wheels for easy movement;

 $\circ\;$ electrical system and safety devices compliant with CE standards.

TECHNICAL DATA:

- $\circ~$ finished dough capacity max 130 kg $\,$
- $\circ~$ tank volume 200 lt $\,$
- o max flour capacity 86 kg
- ∘ spiral motor Kw 3/5,2
- 0.75 kW tub motor
- o weight 580 kg
- external dimensions 830x1355x1460h

CE mark Made in Italy

DESCRIPTION	PRICE/DELIVERY
130 kg automatic spiral mixer, professional for BAKERIES and PIZZERIAS, 2 independent motors for bowl and spiral, 2 speeds for the spiral, ROTATION REVERSAL for the BOWL, V.380/3+N, Kw.3/5.2 - Kg. 580, dim.mm.830x1355x1460h	€ 0,00 VAT escluded Shipping to be calculed Delivery from 8 to 15 days
TECHNICAL CARD	
DESCRIPTION	PRICE/DELIVERY
DIGITAL CONTROL PANEL - Request a Quote	€ 0,00 VAT escluded Shipping to be calculed Delivery from 4 to 9 days
DIGITAL CONTROL PANEL + WATER METER - Request a Quote	€ 0,00 VAT escluded Shipping to be calculed Delivery from 4 to 9 days
SPIRAL TRANSMISSION with TRANSMISSION - Request a Quote	€ 0,00 VAT escluded Shipping to be calculed Delivery from 4 to 9 days
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