



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

<b>power supply</b>	Trifase
<b>Volts</b>	V 400/3
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	11,00
<b>net weight (Kg)</b>	870
<b>breadth (mm)</b>	1030
<b>depth (mm)</b>	1580
<b>height (mm)</b>	1560

#### PROFESSIONAL DESCRIPTION

**AUTOMATIC SPIRAL MIXER for 250 kg of dough (390 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 creation of tough doughs;
- **high-resistance stainless steel bowl, spiral, column** ;
- **stainless steel protective grille** ;
- stainless steel coated head plate;
- **2 independent motors for spiral and bowl** ;
- **2 Speeds for the SPIRAL , rpm 114 - 230;**
- **1 Speed for the TANK , 15 rpm;**
- **reversal of the direction of rotation of the tub** ;
- **2 electronic timers for automatic management of kneading speeds** ;
- **pulse rotation of the tub** ;
- provision for tilter on bench or divider;
- **V-belt transmission** for maximum silence;
- adjustable stainless steel front **support feet** ;
- **rear wheels** for easy movement;

- electrical system and safety devices in accordance with CE standards.




#### TECHNICAL DATA :

- **Finished dough capacity max 250 Kg**
- **tank volume lt.390**
- flour capacity max 166 Kg
- **spiral motor Kw 6.5/11**
- weight 870 kg
- external dimensions 1030x1580x1560h

**CE mark**

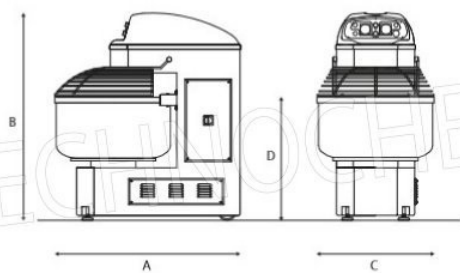
**Made in ITALY**

CODE	DESCRIPTION	PRICE/DELIVERY
<b>TCF163-004000</b>	Automatic SPIRAL Mixer 250 Kg, 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.6.5/11 - Kg. 870, dim.mm.1030x1580x1560h	

TECHNICAL CARD		
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<b>TCF163-005001</b> 	<b>DIGITAL CONTROL PANEL</b>	
<b>TCF163-005003</b> 	<b>DIGITAL CONTROL PANEL + WATER METER</b>	
<b>TCF163-005002</b> 	<b>SPIRAL TRANSMISSION with RETURN</b>	

## DIMENSIONI

DIMENSIONI / DIMENSIONS / DIMENSIONS / DIMENSIONES / ABMESSUNGEN



A	B	C	D
1580	1560	1030	950