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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)	3,00
net weight (Kg)	300
breadth (mm)	550
depth (mm)	1020
height (mm)	1230

PROFESSIONAL DESCRIPTION

AUTOMATIC SPIRAL MIXER for 40 kg of dough (80 it bowl), 2 SPEEDS , 1 SINGLE MOTOR for SPIRAL and BOWL :

- the SP01 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;
- $\circ~$ high-resistance stainless steel tank, spiral, column ;
- stainless steel protective grille ;
- stainless steel coated head plate;
- 1 single motor for spiral and bowl with 2 speeds ;
- Speed for the SPIRAL: 112 / 224 rpm;
- Speed for the TANK: 12 / 24 rpm ;
- 2 electronic timers for automatic management of kneading speeds ;
- pulse rotation of the tub ;
- **V-belt transmission** for maximum silence;
- adjustable stainless steel front support feet ;
- rear wheels for easy movement;
- electrical system and safety devices compliant with CE standards.

TECHNICAL DATA :

- finished dough capacity 40 kg
- tank volume 80 lt.
- flour capacity max 25 kg
- spiral motor Kw 1.5/3
- weight 300 kg
- external dimensions 550x1020x1230h

CODE

TCF163-003100

CE mark

Made in Italy

DESCRIPTION

40 kg automatic spiral mixer, professional for BAKERIES, PASTRY SHOPS and PIZZERIAS, 1 SINGLE MOTOR for bowl and spiral, 2 speeds, V.380/3+N, Kw.1.5/3 - Kg. 300, dim.mm.550x1020x1230h

€ 0,00 VAT escluded Shipping to be calculed

Delivery from 8 to 15 days

PRICE/DELIVERY

