

TECNOSERVICE'21 srl

by Tinti Sergio Via Carlo Pisacane, 134 61032 Fano (PU) Italy P.IVA IT0200411413 Tel. +39 0721 805911 FAX +39 0721 809794 e-mail: staff@technochef.it www.technochef.it www.technochef.eu

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) | 325 |
| breadth (mm) | 620 |
| depth (mm) | 1070 |
| height (mm) | 1230 |

PROFESSIONAL DESCRIPTION

AUTOMATIC SPIRAL MIXER for 60 kg of dough (100 lt 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 creation of tough doughs;
- high-resistance stainless steel bowl, spiral, column;
- stainless steel protective grille;
- stainless steel coated head plate;
- \circ 1 single motor for spiral and 2-speed bowl;
- Speed for the SPIRAL: 112 rpm / 224 rpm;
- \circ Speed for the TANK: 12/24 minute revolutions;
- $\circ~$ 2 electronic timers for automatic management of kneading speeds ;
- \circ pulse rotation of the tub;
- $\circ \ \, \textbf{V-belt transmission} \ \, \text{for maximum silence;} \\$
- adjustable stainless steel front **support feet**;
- $\circ \ \ \textbf{rear wheels} \ \text{for easy movement;} \\$
- $\circ\;$ electrical system and safety devices in accordance with CE standards.

TECHNICAL DATA:

- Finished dough capacity 60 Kg
- ∘ tank volume lt.100
- flour capacity max 35 Kg
- spiral motor Kw 1.5/3
- o weight 325 kg
- external dimensions 620x1070x1230h

CE mark Made in ITALY

TCF163-003200

Automatic SPIRAL Mixer 60 Kg, 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. 325, dim.mm.620x1070x1230h

PRICE/DELIVERY

€ 0,00

VAT escluded Shipping to be calculed Delivery from 8 to 15 days

