

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



| power supply | Trifase |
|---------------------------|---------|
| Volts | V 400/3 |
| frequency (Hz) | 50 |
| motor power capacity (Kw) | 5,2 |
| net weight (Kg) | 350 |
| breadth (mm) | 740 |

PROFESSIONAL DESCRIPTION

depth (mm) 1130 **height (mm)** 1230

AUTOMATIC SPIRAL MIXER for 80 kg of dough (130 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;
- o stainless steel protective grille;
- stainless steel coated head plate;
- 1 single motor for spiral and 2-speed bowl;
- Speed for the SPIRAL: 112 rpm / 224 rpm;
- 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 80 Kg
- ∘ tank volume lt.130
- flour capacity max 50 Kg
- ∘ Spiral motor Kw 3/5,2
- weight 350 kg
- external dimensions 740x1130x1230h

CE mark Made in ITALY

TCF163-003300

Automatic SPIRAL Mixer 80 Kg, professional for BAKERIES, PASTRY SHOPS and PIZZERIAS, 1 SINGLE MOTOR for bowl and spiral, 2 speeds, V.380/3+N, Kw.3/5.2 - Kg. 350, dim.mm.740x1130x1230h

PRICE/DELIVERY

© 0,00

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

