

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

net weight (Kg)	250
breadth (mm)	1020
depth (mm)	575
height (mm)	1010

PROFESSIONAL DESCRIPTION

SPIRAL MIXER with fixed head and bowl of 75 lt:

- high thickness **steel structure** ,
- painting with non-toxic epoxy powders for food,
- tub , spiral , high-resistance stainless steel column ,
- dough capacity 60 kg,
- o flour capacity 40 kg,
- tub dimensions mm 550x370,
- stainless steel protective grille,
- transmission with oil bath gearmotor ,

CODE/PICTURES

- series **timer**,
- wheels with brakes as standard,
- \circ 2 speed three phase **motor**,
- electrical system and safety devices in accordance with CE standards.

MADE IN ITALY

AVAILABLE MODELS	
DESCRIPTION	PRICE/DELIVERY

TCF163-003030 Spiral mixer with fixed

Spiral mixer with fixed head and bowl of 75 litres, dough capacity 60 Kg, 2 SPEEDS, THREE-PHASE, V 400/3, Kw.2,6/3,4, Weight 250 Kg, dim.mm.1020x575x1010h

€ 0,00

VAT escluded

Shipping to be calculed

Delivery from 4 to 9 days

