



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 75 litre bowl:

- high thickness **steel structure** ,
- painting with non-toxic epoxy powders for food,
- **tub , spiral , high-resistance stainless steel column** ,
- **dough capacity 60 kg** ,
- flour capacity 40 kg,
- **tub dimensions** mm 550x370,
- stainless steel protective grille,
- transmission with oil bath gearmotor ,
- series **timer** ,
- **wheels with standard brakes** ,
- 2-speed three-phase **motor** ,
- electrical system and safety devices compliant with CE standards.

MADE IN ITALY

AVAILABLE MODELS

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
TCF163-003030	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 <i>VAT excluded</i> Shipping to be calculated

Delivery from 4 to 9 days

