



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

<b>power supply</b>	Trifase
<b>Volts</b>	V 400/3
<b>frequency (Hz)</b>	60
<b>motor power capacity (Kw)</b>	1,8
<b>net weight (Kg)</b>	107
<b>gross weight (Kg)</b>	110
<b>breadth (mm)</b>	495
<b>depth (mm)</b>	800
<b>height (mm)</b>	798

#### PROFESSIONAL DESCRIPTION

**36 Kg SPIRAL MIXER, WITH 41 LT BOWL, Complete with dough splitter rod, THREE-PHASE V. 400/3 - 2 SPEEDS,**

- ideal for working dough for pizzerias, pastry shops, bakeries and families.
- the particular shape of the spiral allows you to obtain perfectly blended doughs in just a few minutes.
- **stainless steel bowl, spiral, pasta holder and protective grill**
- **white painted steel constructions**
- **chain transmission system** and oil bath gearmotor that guarantees robustness over time and silence.
- **equipped with a 2-speed three-phase motor**
- availability of motors with **60HZ** frequency, UL certified and **240V** with English plug.
- **Emergency stop** activated by lifting grid
- **1 year warranty** against mechanical manufacturing defects.
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- **Tank volume 41 lt**
- Capacity **36 kg**
- Tank dimensions mm. 450x260
- **Power 1.25 - 1.8 KW**
- RPM 92/184 - 10/20
- External dimensions mm 495x800x798h

MADE IN ITALY  
CE MARK

CODE	DESCRIPTION	PRICE/DELIVERY
RSI-SK40TR/2V	SPIRAL MIXER 36 Kg, with 41 lt. BOWL - 2 Speeds Three-phase, V.400/3, Kw.1.25/1.8, Weight Kg.107, dim.mm.495x800x798h	<b>€ 1.344,69</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days