



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

power supply	Trifase
Volts	V 400/3
frequency (Hz)	60
motor power capacity (Kw)	2,2
net weight (Kg)	110,5
gross weight (Kg)	112
breadth (mm)	495
depth (mm)	800
height (mm)	798

PROFESSIONAL DESCRIPTION

43 Kg SPIRAL MIXER WITH 48 LT BOWL, THREE-PHASE 2 SPEED, :

- ideal for working dough for pizzerias, pastry shops, bakeries,
- the particular shape of the spiral allows you to obtain perfectly blended dough in just a few minutes,
- **bowl, spiral, pasta cutter and stainless steel protection grill,**
- **Frame made of white painted steel,**
- **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 48 lt**
- **Maximum dough capacity 43 kg**
- Tank dimensions mm. 450x300
- **Power 1.5 - 2.2 KW**
- External dimensions mm 495x800x798h

MADE IN ITALY

CE MARK

CODE	DESCRIPTION	PRICE/DELIVERY
RSI-SK50TR/2V	SPIRAL MIXER 43 Kg, with 48 lt. BOWL - 2 Speeds Three Phase, V.400/3, Kw.1.5/2.2, Weight Kg.110.5, Bowl size mm 450x300, dim.mm.495x800x798h	€ 1.467,52 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days