



TECNOSERVICE'21 srl

by Tinti Sergio
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Services and Technologies for professional catering since 1973



TECHNICAL CARD

power supply	Monofase/Trifase
motor power capacity (Kw)	0,75
breadth (mm)	400
depth (mm)	630
height (mm)	700

PROFESSIONAL DESCRIPTION

17 kg SPIRAL MIXER with 21 lt fixed bowl, complete with dough splitter rod, especially suitable for soft doughs such as bread, pizza and piadina, single-phase and three-phase version:

- high performance **stainless steel structure** coated with **white scratch-resistant paint**,
- parts in contact with food (**tank** , **lid**, **spiral**) in **AISI 304 stainless steel**,
- **tank dimensions mm 360x210 - lt 22**
- safety microswitch on the tank lid.

CE MARK
MADE IN ITALY

AVAILABLE MODELS



RTSK20-T

17 kg SPIRAL MIXER with 21 litre FIXED HEAD and BOWL, 17 kg dough capacity, THREE-PHASE, V 400/3, kW 0.75, weight 68 kg, dimensions mm 400x630x700h

€ 930,94

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

RTSK20-M

17 kg SPIRAL MIXER with 21 litre BOWL, SINGLE PHASE, V 230/1, kW 0.75, weight 69 kg, dimensions mm 400x630x700h

€ 937,40

VAT excluded



Shipping to be calculated

Delivery from 4 to 9 days

RTSK20-TR2V



17 kg SPIRAL MIXER with 21 litre BOWL - 2 SPEEDS, THREE-PHASE, V 400/3+N, kW 0.75/1.1, weight 74.5 kg, dimensions mm 400x630x700h

€ 1.066,05

VAT excluded

Shipping to be calculated

Delivery from 4 to 9 days