

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

power supply	Monofase/Trifase
breadth (mm)	440
depth (mm)	680
height (mm)	780

PROFESSIONAL DESCRIPTION

SPIRAL MIXER with 25 kg fixed bowl - 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 ,
- $\circ~$ parts in contact with food (tank , $lid,\,spiral$) in AISI 304 $stainless\,steel$,
- tank dimensions 400x260 for 32 litres ,
- safety microswitch on the tank lid.

CE MARK MADE IN ITALY

AVAILABLE MODELS

RTSK30-T

25 kg SPIRAL MIXER with 32 litre BOWL, THREE-PHASE, V 400/3, kW 1.1, weight 94 kg, dimensions mm 440x680x780h

€ 1.121,65 VAT escluded Shipping to be calculed

Delivery from 4 to 9 days

RTSK30-M

25 kg SPIRAL MIXER with 32 litre BOWL, SINGLE PHASE, V 230/1, kW 1.1, weight 95 kg, dim.mm.440x680x780h

€ 1.124,88

VAT escluded
Shipping to be calculed

Delivery from 4 to 9 days



RTSK30-TR2V



25 kg SPIRAL MIXER with 32 litre FIXED HEAD and BOWL, 2 SPEEDS, THREE-PHASE, V 400/3, kW 1.25/1.8, weight 97.5 kg, dimensions mm 440x680x780h

€ 1.254,18

VAT escluded

Shipping to be calculed

Delivery from 4 to 9 days