



#### TECHNICAL CARD

|                     |                  |
|---------------------|------------------|
| <b>power supply</b> | Monofase/Trifase |
| <b>breadth (mm)</b> | 440              |
| <b>depth (mm)</b>   | 680              |
| <b>height (mm)</b>  | 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** ,
- 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 excluded*  
**Shipping to be calculated**

**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 excluded*  
**Shipping to be calculated**

**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 excluded*

**Shipping to be calculated**

**Delivery** from 4 to 9 days