



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

<b>power supply</b>	Monofase/Trifase
<b>motor power capacity (Kw)</b>	1,1
<b>net weight (Kg)</b>	104
<b>breadth (mm)</b>	495
<b>depth (mm)</b>	800
<b>height (mm)</b>	798

#### PROFESSIONAL DESCRIPTION

**36 kg SPIRAL MIXER, 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 450x260 for 41 lt**,
- safety microswitch on the tank lid.

**CE mark**  
**MADE IN ITALY**

#### AVAILABLE MODELS



**RTSK40-T**

**36 Kg SPIRAL MIXER, THREE-PHASE, V.400/3**

**€ 1.183,07**

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

**Delivery** from 4 to 9 days

**RTSK40-M**

**36 Kg SPIRAL MIXER, SINGLE PHASE, V.230/1**

**€ 1.189,53**

*VAT excluded*



**Shipping to be calculated**

**Delivery** from 4 to 9 days

**RTSK40-TR2V**



**SPIRAL MIXER 36 kg, 2 SPEEDS, THREE-PHASE,  
V.400/3**

**€ 1.344,69**

*VAT excluded*

**Shipping to be calculated**

**Delivery** from 4 to 9 days