

TECNOSERVICE'21 srl by Tinti Sergio Via Carlo Pisacane, 134

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	0,55
breadth (mm)	290
depth (mm)	510
height (mm)	700

PROFESSIONAL DESCRIPTION

SPIRAL MIXER, with fixed 7.2 litre bowl for 5 kg of dough:

- Ideal for quickly working bread and pizza dough , allowing for excellent oxygenation;
- Dough capacity 5 kg ;
- Fixed stainless steel tank of 7.2 litres ;
- Tank dimensions mm.260x150 ;
- Transmissions with toothed belt and steel gears;
- Variable speed drive ;
- 1 digital timer 0-99 minutes ;
- Machine on anti-vibration feet;
- Even minimum doughs up to 10% of the total capacity are guaranteed;
- Reduced mixing times guaranteed thanks to the particular development of the spiral tool which grazes the inside, bottom and curvature of the bowl;
- Tool and bowl speed ratio suitable for highly hydrated doughs, up to 85-90%;
- $\circ~$ Tool, bowl, tool holder and screws in stainless steel ;
- Thermoformed ABS cover-protection with inspection/addition hole (according to European standard UNI EN 453)
- 230V-single-phase connection (three-phase internal system).

TECHNICAL FEATURES

- Engine power: kw 0.55
- Weight: 40 kg

- Dim.mm.(WxDxH): 290x510x530/700h
- Variable tool speed: 80 to 230 rpm
- Variable speed: 6 to 34 rpm
- Tank capacity: 7.2 lt.
- Dough capacity: 5 kg

OPTIONAL :

- Stainless steel machine structure
- 110V Single Phase Connection

CE MARK

CODE

DESCRIPTION

PRICE/DELIVERY

CT-SP05VE

Spiral mixer with fixed bowl of 7.2 lt, dough capacity 5 Kg, speed variator, V.230/1, Kw.0.55, weight 40 Kg, dim.mm.290x510x530/700h

€ 1.367,62 VAT escluded Shipping to be calculed

Delivery from 8 to 15 days

