

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

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Services and Technologies for professional catering since 1973



### **TECHNICAL CARD**

<b>Volts</b> V 230/1	
frequency (Hz) 50	
motor power capacity (Kw) 0,75	
breadth (mm) 310	
<b>depth (mm)</b> 540	
height (mm) 730	

#### PROFESSIONAL DESCRIPTION

SPIRAL MIXER, with fixed 12 litre bowl for 10 kg of dough:

- Ideal for quickly working bread and pizza dough , allowing for excellent oxygenation;
- Dough capacity 10 kg ;
- Fixed 12 litre stainless steel tank ;
- Tank dimensions mm.280x195 ;
- 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 0.75
- Weight: 45 kg

- Dim.mm.(WxDxH): 310x540x550/730h
- Variable tool speed: 80 to 230 rpm
- $\circ~$  Variable speed: 6 to 34 rpm
- Tank capacity: 12 lt.
- Dough capacity: 10 kg

## **OPTIONAL** :

- Stainless steel machine structure
- 110V Single Phase Connection

# CE MARK

CO	DE	

DESCRIPTION

PRICE/DELIVERY

CT-SP10VE

Spiral mixer with fixed bowl of 12 lt, dough capacity 10 Kg, speed variator, V.230/1, Kw.0,75, weight 45 Kg, dim.mm.310x540x550/730h

€ 1.532,94 VAT escluded Shipping to be calculed

Delivery from 8 to 15 days

