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Services and Technologies for professional catering since 1973



TECHNICAL CARD

net weight (Kg)	97
gross weight (Kg)	112
breadth (mm)	474
depth (mm)	800
height (mm)	765

PROFESSIONAL DESCRIPTION

36 kg SPIRAL MIXER, LIGHT Line, without dough splitter rod, suitable for soft doughs such as bread, pizza and piadina :

- structure coated with scratch-resistant paint ,
- $\circ~$ parts in contact with food (tank and spiral) in stainless steel ,
- spiral rotations: 90 rpm ,
- the tub has a total capacity of 36 kg of dough for a volume of 40 litres, the container measures 45 cm in diameter and 26 cm in height;
- $\circ~$ hourly production: 108 kg/h ,
- safety microswitch on tank lid,
- available in single-phase and three-phase versions

Accessories/optionals :

- $\circ~$ 2nd Speed only for three-phase model
- Stainless steel grilled tank cover,
- 4 wheel kit (2 with brake),
- mixer trolley.

CE MARK

MADE IN ITALY

AVAILABLE MODELS

36 Kg Spiral Mixer, LIGHT Line with 40 litre bowl, € 803,01 suitable for soft dough, THREE-PHASE, V.400/3,

