



**TECNOSERVICE'21 srl**

by Tinti Sergio  
Via Carlo Pisacane, 134  
61032 Fano (PU) Italy  
P.IVA IT0200411413

Tel. +39 0721 805911  
FAX +39 0721 809794  
e-mail: [staff@technochef.it](mailto:staff@technochef.it)  
[www.technochef.it](http://www.technochef.it)  
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Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

<b>power supply</b>	Trifase
<b>Volts</b>	V 400/3
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	1,5
<b>net weight (Kg)</b>	100
<b>gross weight (Kg)</b>	113
<b>breadth (mm)</b>	480
<b>depth (mm)</b>	800
<b>height (mm)</b>	710

#### PROFESSIONAL DESCRIPTION

**38 Kg SPIRAL MIXER, including wheel kit, especially suitable for soft doughs such as bread, pizza and piadina - USED FOR DEMONSTRATION TEST - BARGAIN PRICE!!!**

- **steel structure** covered with **white anti-scratch paint** ,
- parts in contact with food ( **bowl** , **spiral** and **dough splitting rod** ) in **stainless steel** ,
- **42 liter stainless steel tank**,
- **safety microswitch** on the tank lid,
- **Hourly production: 114 Kg/h** ;
- **Spiral revolutions: 90 rpm** ;
- smoked polycarbonate cover,
- 4 wheel kit included, 2 with brakes.

**CE mark**  
**Made in Italy**

CODE	DESCRIPTION	PRICE/DELIVERY
<b>FM38SN-T</b>	38 kg spiral mixer with 42 liter bowl, including 4 wheel kit, 2 with brake, V.400/3, kW 1.5, dim.mm.480x800x710h	<b>€ 820,00</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery from 4 to 9 days</b>

