



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

power supply	Trifase
Volts	V 400/3
frequency (Hz)	50
motor power capacity (Kw)	1,5
net weight (Kg)	100
gross weight (Kg)	113
breadth (mm)	480
depth (mm)	800
height (mm)	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
FM38SN-T	38 kg spiral mixer with 42 liter bowl, including 4 wheel kit, 2 with brake, V.400/3, kW 1.5, dim.mm.480x800x710h	€ 820,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days

