



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
www.technochef.it
www.technochef.eu

Services and Technologies for professional catering since 1973



TECHNICAL CARD

net weight (Kg)	60
breadth (mm)	675
depth (mm)	350
height (mm)	702

PROFESSIONAL DESCRIPTION

SPIRAL MIXER with fixed head and bowl of 15 lt:

- high thickness **steel structure** ,
- painting with non-toxic epoxy powders for food,
- **tub , spiral , high-resistance stainless steel column** ,
- **dough capacity 12 kg**,
- **tub dimensions mm 317x210** ,
- series **timer** ,
- **wheels with brakes** as standard,
- stainless steel protective grille,
- transmission with oil bath gearmotor ,
- **available with single-phase and three-phase 2-speed motor**,
- electrical system and safety devices in accordance with CE standards.

MADE IN ITALY

AVAILABLE MODELS

TCF163-002510



Spiral mixer with fixed head and bowl of 15 litres, dough capacity 12 Kg, SINGLE PHASE, V 230/1, kW 0.90, dim. mm 675x350x702h - Request a quote

€ 0,00

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

TCF163-002530



Spiral mixer with fixed head and bowl of 15 litres, dough capacity 12 Kg, 2 SPEEDS, THREE-PHASE, V 400/3, kW 0.60/0.80, dim. mm 675x350x702h - Request a quote

€ 0,00

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days