



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)	65
breadth (mm)	697
depth (mm)	390
height (mm)	702

PROFESSIONAL DESCRIPTION

SPIRAL MIXER with fixed head and bowl of 20 lt:

- high thickness **steel structure** ,
- painting with non-toxic epoxy powders for food,
- **tub , spiral , high-resistance stainless steel column** ,
- **dough capacity 18 kg**,
- **tub dimensions mm 360x210** ,
- 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

TCF163-002600

Spiral mixer with fixed head and bowl of 20 litres, dough capacity 18 Kg, SINGLE PHASE, V 230/1, kW 0.90, dim. mm 697x390x702h - Request a quote

€ 0,00
VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days



TCF163-002630



Spiral mixer with fixed head and bowl of 20 litres, dough capacity 18 Kg, 2 SPEEDS THREE-PHASE, V 400/3, kW 0.60/0.80, dim. mm 697x390x702h - Request a quote

€ 0,00

VAT excluded

Shipping to be calculated

Delivery from 4 to 9 days