



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

<b>net weight (Kg)</b>	65
<b>breadth (mm)</b>	697
<b>depth (mm)</b>	390
<b>height (mm)</b>	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**



**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**