



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

net weight (Kg)	95
breadth (mm)	762
depth (mm)	430
height (mm)	786

PROFESSIONAL DESCRIPTION

SPIRAL MIXER with fixed head and bowl of 33 lt:

- high thickness **steel structure** ,
- painting with non-toxic epoxy powders for food,
- **tub , spiral , high-resistance stainless steel column** ,
- **dough capacity 25 kg**,
- **tub dimensions mm 400x260** ,
- 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

TCF163-002710

Spiral mixer with fixed head and bowl of 33 litres, dough capacity 25 Kg, SINGLE PHASE, V 230/1, kW 1.10, dim. mm 762x430x786h - Request a quote

€ 0,00

VAT excluded

Shipping to be calculated

Delivery from 4 to 9 days



TCF163-002730



Spiral mixer with fixed head and bowl of 33 litres, dough capacity 25 Kg, 2 SPEEDS, THREE-PHASE, V 400/3, kW 1.00/1.40, dim. mm 762x430x786h - Request a quote

€ 0,00

VAT excluded

Shipping to be calculated

Delivery from 4 to 9 days