



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

net weight (Kg)	105
breadth (mm)	818
depth (mm)	480
height (mm)	786

PROFESSIONAL DESCRIPTION

SPIRAL MIXER with fixed head and bowl of 40 lt:

- high thickness **steel structure** ,
- painting with non-toxic epoxy powders for food,
- **tub , spiral , high-resistance stainless steel column** ,
- **dough capacity 38 kg**,
- **tub dimensions mm 452x260** ,
- stainless steel protective grille,
- series **timer** ,
- **wheels with brakes** as standard,
- 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

TCF163-002810

Spiral mixer with fixed head and bowl of 40 litres, dough capacity 38 Kg, SINGLE PHASE, V 230/1, kW 1.50, dim. mm 818x480x786h - Request a quote

€ 0,00

VAT excluded

Shipping to be calculated

Delivery from 4 to 9 days



TCF163-002830



Spiral mixer with fixed head and bowl of 40 litres, dough capacity 38 Kg, 2 SPEEDS, THREE-PHASE, V 400/3, kW 1.50/2.20, dim. mm 818x480x786h - Request a quote

€ 0,00

VAT excluded

Shipping to be calculated

Delivery from 4 to 9 days