



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

net weight (Kg)	110
breadth (mm)	842
depth (mm)	480
height (mm)	786

PROFESSIONAL DESCRIPTION

SPIRAL MIXER with fixed head and 50 litre bowl:

- high thickness **steel structure** ,
- painting with non-toxic epoxy powders for food,
- **tub , spiral , high-resistance stainless steel column** ,
- **dough capacity 44 kg**,
- **tub dimensions mm 500X270** ,
- stainless steel protective grille,
- transmission with oil bath gearmotor ,
- series **timer** ,
- **wheels with standard brakes** ,
- **available with single-phase and three-phase 2-speed motor**,
- electrical system and safety devices compliant with CE standards.

MADE IN ITALY

AVAILABLE MODELS

TCF163-002910

Spiral mixer with fixed head and bowl of 50 litres, dough capacity 44 Kg, SINGLE PHASE, V 230/1, kW 1.50, dim. mm 842x480x786h - Request a quote

€ 0,00

VAT excluded

Shipping to be calculated

Delivery from 4 to 9 days



TCF163-002930



Spiral mixer with fixed head and bowl of 50 litres, dough capacity 44 Kg, 2 SPEEDS, THREE-PHASE, V 400/3, kW 1.50/2.20, dim. mm 842x480x786h - Request a quote

€ 0,00

VAT excluded

Shipping to be calculated

Delivery from 4 to 9 days