



TECNOSERVICE'21 srl

by Tinti Sergio
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Services and Technologies for professional catering since 1973



TECHNICAL CARD

frequency (Hz)	50
net weight (Kg)	65
gross weight (Kg)	75
breadth (mm)	385
depth (mm)	670
height (mm)	725

PROFESSIONAL DESCRIPTION

SPIRAL MIXER with fixed bowl of 16 lt. for 12 Kg. of maximum dough per cycle, hourly production of 48 Kg., complete with dough splitter rod, timer and wheels:

- high thickness **steel structure** ;
- painting with non-toxic epoxy powders for food;
- **stainless steel bowl , spiral , column and bowl protection grille** ;
- **bowl** with a diameter of **320 mm** complete with **dough splitting rod** (reduces mixing times);
- series **timer** ;
- **emergency stop** button;
- **4 wheels** as standard (2 with brakes);
- transmission with **oil bath gearmotor** ;
- **safety micro** in the tub lid.

Accessories/Optional :

- 2 speed motor.

CE mark

Made in Italy

AVAILABLE MODELS

PFD-IBT15

SPIRAL MIXER, with fixed head and bowl of 16 lt, dough capacity 12 Kg, complete with dough splitter rod, timer and wheels, THREE-PHASE, V.400/3, Kw.0.75, Weight Kg.65,

€ 683,28

VAT excluded

Shipping to be calculated



dim.mm.385x670x725h

Delivery from 4 to 9 days

PFD-IBM15



SPIRAL MIXER, with fixed head and bowl of 16 lt, dough capacity 12 Kg, complete with dough splitter rod, timer and wheels, SINGLE PHASE, V. 230/1, Kw. 0.75, Weight Kg. 65, dim. mm. 385x670x725h

€ 697,54

VAT excluded

Shipping to be calculated

Delivery from 4 to 9 days

TECHNICAL CARD

CODE/PICTURES

DESCRIPTION

PRICE/DELIVERY

PFD-2VEL



Optional - 2 Speed Motor for Impastrici

€ 174,12

VAT excluded

Shipping to be calculated

Delivery from 4 to 9 days