



TECNOSERVICE'21 srl

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TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	0,37
net weight (Kg)	41
gross weight (Kg)	45
breadth (mm)	240
depth (mm)	500
height (mm)	500

PROFESSIONAL DESCRIPTION

SPIRAL MIXER, with fixed 7 lt. bowl for 5 Kg of maximum dough per cycle, hourly production Kg. 29:

- 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 **240 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.

CE mark
Made in Italy

CODE	DESCRIPTION	PRICE/DELIVERY
PFD-IBM5	SPIRAL MIXER, with fixed head and bowl of 7 lt, dough capacity 5 Kg, complete with dough splitting rod, timer and wheels, V.230/1, Kw.0.37, Weight Kg.41, dim.mm.240x500x500h	€ 564,04 <i>VAT excluded</i> Shipping to be calculated

