



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

<b>power supply</b>	Monofase
<b>Volts</b>	V 230/1
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	0,37
<b>net weight (Kg)</b>	42
<b>gross weight (Kg)</b>	46
<b>breadth (mm)</b>	260
<b>depth (mm)</b>	500
<b>height (mm)</b>	500

#### PROFESSIONAL DESCRIPTION

**SPIRAL MIXER, with fixed 10 lt bowl for 8 kg of maximum dough per cycle, hourly production 35 kg:**

- 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 **260 mm** complete **with dough splitter** (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
<b>PFD-IBM10</b>	SPIRAL MIXER, with fixed head and bowl of 10 lt, dough capacity 8 Kg, complete with dough splitting rod, timer and wheels, V.230/1, Kw.0.37, Weight Kg.42, dim.mm.260x500x500h	<b>€ 616,78</b> <i>VAT excluded</i> <b>Shipping to be calculated</b>

