



TECNOSERVICE'21 srl

by Tinti Sergio
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Services and Technologies for professional catering since 1973



TECHNICAL CARD

frequency (Hz)	50
motor power capacity (Kw)	0,75
net weight (Kg)	65
gross weight (Kg)	75
breadth (mm)	385
depth (mm)	670
height (mm)	725

PROFESSIONAL DESCRIPTION

SPIRAL MIXER with fixed 22 litre bowl for a maximum dough capacity of 17 kg per cycle, hourly production of 56 kg, complete with dough splitting 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 **360 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 switch** in the tub lid.

Accessories/Optional :

- 2-speed motor.

CE mark

Made in Italy

AVAILABLE MODELS

PFD-IBT20

SPIRAL MIXER, with fixed head and bowl of 22 lt,
dough capacity 17 Kg, complete with dough

€ 710,79



splitter rod, timer and wheels, **THREE-PHASE**,
V.400/3, Kw.0.75, Weight Kg.65,
dim.mm.385x670x725h

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

PFD-IBM20



SPIRAL MIXER, with fixed head and bowl of 22 lt,
dough capacity 17 Kg, complete with dough
splitter rod, timer and wheels, **SINGLE PHASE**,
V.230/1, Kw.0.75, Weight Kg.65,
dim.mm.385x670x725h

€ 718,13

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