



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)	1,1
gross weight (Kg)	94
breadth (mm)	424
depth (mm)	735
height (mm)	805

PROFESSIONAL DESCRIPTION

SPIRAL MIXER with fixed bowl of 32 lt. for 25 Kg. of maximum dough per cycle, hourly production Kg. 88, 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 **400 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-IBT30

SPIRAL MIXER, with fixed head and bowl of 32 lt, dough capacity 25 Kg, complete with dough splitter rod, timer and wheels, THREE-PHASE,

€ 857,53

VAT excluded

Shipping to be calculated



**V.400/3, kw 1.1, weight Kg.86.6,
dim.mm.424x735x805h**

Delivery from 4 to 9 days

PFD-IBM30



**SPIRAL MIXER, with fixed head and bowl of 32 lt,
dough capacity 25 Kg, complete with dough
splitter rod, timer and wheels, SINGLE PHASE,
V.230/1, Kw.1.1, Weight Kg.86.6
dim.mm.424x735x805h**

€ 866,91

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