



#### TECHNICAL CARD

|                          |     |
|--------------------------|-----|
| <b>frequency (Hz)</b>    | 50  |
| <b>gross weight (Kg)</b> | 108 |
| <b>breadth (mm)</b>      | 480 |
| <b>depth (mm)</b>        | 805 |
| <b>height (mm)</b>       | 825 |

#### PROFESSIONAL DESCRIPTION

**SPIRAL MIXER with fixed bowl of 41 lt. for 35 Kg. of maximum dough per cycle, hourly production Kg. 112, 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 **450 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-IBT40**

**SPIRAL MIXER, with fixed head and bowl of 41 lt, dough capacity 35 Kg, complete with dough splitter rod, timer and wheels, THREE-PHASE, V.400/3, Kw.1.1, Weight Kg.95.4, dim.mm.480x805x825h**

**€ 993,74**

*VAT excluded*  
**Shipping to be calculated**

**Delivery**



**PFD-IBM40**



**SPIRAL MIXER, with fixed head and bowl of 41 lt, dough capacity 35 Kg, complete with dough splitter rod, timer and wheels, SINGLE PHASE, V.230/1, Kw.1.1, Weight Kg.95.4, dim.mm.480x805x825h**

**€ 1.002,36**

*VAT excluded*  
**Shipping to be calculated**

**Delivery**

#### 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