



TECNOSERVICE'21 srl

by Tinti Sergio
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Services and Technologies for professional catering since 1973



TECHNICAL CARD

frequency (Hz)	50
gross weight (Kg)	108
breadth (mm)	480
depth (mm)	805
height (mm)	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