

TECNOSERVICE'21 srl

by Tinti Sergio Via Carlo Pisacane, 134 61032 Fano (PU) Italy P.IVA IT0200411413 Tel. +39 0721 805911 FAX +39 0721 809794 e-mail: staff@technochef.it www.technochef.it www.technochef.eu

Services and Technologies for professional catering since 1973



TECHNICAL CARD

frequency (Hz)	50
gross weight (Kg)	109
breadth (mm)	480
depth (mm)	805
height (mm)	825

PROFESSIONAL DESCRIPTION

SPIRAL MIXER with fixed bowl of 48 lt. for 42 Kg. of maximum dough per cycle, hourly production Kg.128, 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:

o 2 speed motor.

CE mark Made in Italy

AVAILABLE MODELS



PFD-IBM50



SPIRAL MIXER, with fixed head and bowl of 48 lt, dough capacity 42 Kg, complete with dough splitter rod, timer and wheels, SINGLE PHASE, V.230/1, Kw.1.5, Weight Kg.97.4, dim.mm.480x805x825h

€ 1.108,26 VAT escluded Shipping to be calculed

Delivery from 4 to 9 days

TECHNICAL CARD

CODE/PICTURES DESCRIPTION PRICE/DELIVERY

PFD-2VEL



Optional - 2 Speed Motor for Impastrici

€ 174,12

VAT escluded

Shipping to be calculed

Delivery from 4 to 9 days