



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)	81
gross weight (Kg)	85
breadth (mm)	385
depth (mm)	670
height (mm)	725

PROFESSIONAL DESCRIPTION

17 kg SPIRAL MIXER, with lifting head and removable bowl, complete with dough splitter rod, timer and wheels:

- Steel structure painted with non-toxic epoxy powders for food;
- **22 litre bowl** with a diameter of **360 mm** complete with **dough splitting rod** (reduces mixing times);
- **emergency stop** button;
- transmission with **oil bath gearmotor** .

• ACCESSORIES - OPTIONAL

- 2 Speed Motor

CE mark
Made in ITALY

AVAILABLE MODELS

PFD-ITR20

SPIRAL MIXER 17 kg, with lifting head and removable bowl of 22 lt, complete with dough splitter rod, timer and wheels, V.400/3, Kw.0.75, Weight Kg.81, dim.mm.385x670x725h

€ 972,81

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days



PFD-IMR20



SPIRAL MIXER 17 kg, with lifting head and removable bowl of 22 lt, complete with dough splitter rod, timer and wheels, V.230/1, Kw.0.75, Weight Kg.81, dim.mm.385x670x725h

€ 982,66

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