



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
motor power capacity (Kw)	1,1
net weight (Kg)	94,6
gross weight (Kg)	103
breadth (mm)	424
depth (mm)	735
height (mm)	805

PROFESSIONAL DESCRIPTION

25 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;
- **32 litre bowl** with a diameter of **400 mm** complete with **dough splitting rod** (reduces mixing times);
- **emergency stop** button;
- transmission with **oil bath gearmotor** ;
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- **ACCESSORIES-OPTIONAL**
- 2 Speed Motor

CE mark
Made in ITALY

AVAILABLE MODELS

PFD-ITR30



25 kg SPIRAL MIXER, with lifting head and removable 32 lt bowl, complete with dough splitter rod, timer and wheels, V.400/3, Kw.1.1, Weight Kg.94.6, dim.mm.424x735x805h

€ 1.144,14

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

PFD-IMR30

25 kg SPIRAL MIXER, with lifting head and removable 32 lt bowl, complete with dough splitter rod, timer and wheels, V.230/1, Kw.1.1, Weight Kg.94.6, dim.mm.424x735x805h

€ 1.156,28

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