



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)	1,5
net weight (Kg)	122
gross weight (Kg)	129
breadth (mm)	480
depth (mm)	805
height (mm)	825

PROFESSIONAL DESCRIPTION

42 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;
- **48 litre bowl** with a diameter of **450 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-ITR50

SPIRAL MIXER 42 Kg, with lifting head and removable bowl 48 lt, complete with dough splitter rod, timer and wheels, V.400/3, Kw.1.5, Weight Kg.122, dim.mm.480x805x825h

€ 1.254,19

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days



PFD-IMR50



SPIRAL MIXER 42 kg, with lifting head and removable bowl 48 lt, complete with dough splitter rod, timer and wheels, V.230/1, Kw.1.5, Weight Kg.122, dim.mm.480x805x825h

€ 1.267,11

VAT escluded

Shipping to be calced

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 calced

Delivery from 4 to 9 days