



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

SPIRAL MIXER with LIFTABLE HEAD and REMOVABLE BOWL of 60 Kg of dough maximum per cycle, 2 SPEED VERSION :

- **very thick steel structure ;**
- painting with non-toxic epoxy powders for food;
- **bowl, spiral, column in high resistance stainless steel ;**
- stainless steel tank protection grid;
- transmission with oil bath gearmotor;
- **tub size 550x370 mm - 75 lt ;**
- **series timer ;**
- electrical system and safety device according to CE standards.
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- Supplied
- 4 wheel kit (2 with brake)

CE mark
MADE IN ITALY

TECHNICAL CARD

power supply	Monofase/Trifase
Volts	V 400/3 +N
frequency (Hz)	50
net weight (Kg)	270
breadth (mm)	1020
depth (mm)	575
height (mm)	1010

AVAILABLE MODELS

TCF163-001800



60 Kg SPIRAL MIXER with LIFTING HEAD and REMOVABLE BOWL, 2 Speeds - V. 400/3+N -- REQUEST A QUOTE

60 Kg spiral mixer with lifting head and 75 liter removable bowl, 2 SPEED version, V.400/3, Kw.2.6/3.4, Weight 270 Kg, dim.mm.1020x575x1010h

€ 0,00

VAT excluded
Shipping to be calculated

Delivery