



#### PROFESSIONAL DESCRIPTION

**12 Kg SPIRAL MIXER with fixed 16 l bowl - especially suitable for soft doughs such as bread, pizza and piada:**

- high-performance **stainless steel structure** covered with **white scratch-resistant paint**,
- parts in contact with food ( **bowl** , **lid**, **spiral** and **rod** ) in **AISI 304 stainless steel**,
- **bowl diameter mm 320x210h - l 16**
- **stainless steel tank cover**,
- **safety microswitch** on tank cover.

**CE MARK**  
**MADE IN ITALY**

#### TECHNICAL CARD

<b>power supply</b>	Monofase/Trifase
<b>breadth (mm)</b>	400
<b>depth (mm)</b>	630
<b>height (mm)</b>	700

#### AVAILABLE MODELS

##### RTSK15T



##### **12 Kg Spiral Mixers with Fixed Bowl, THREE-PHASE, V.380/3+N**

12 Kg SPIRAL MIXER with 16-litre FIXED BOWL, THREE-PHASE, V 380/3+N, kW 0.55, weight 67 kg, dimensions 400x630x700h mm

**€ 865,06**

*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 4 to 9 days

#### RTSK15M



#### 12 Kg Spiral Mixers with Fixed Bowl, Single Phase V.230/1

12 Kg SPIRAL MIXER with 16-litre FIXED BOWL, SINGLE-PHASE, V 230/1, kW 0.55, weight 68 kg, dimensions 400x630x700h mm

**€ 886,61**

*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 4 to 9 days

#### RTSK152V



#### 12 Kg Spiral Mixers with Fixed Bowl, 2 Speeds, Three-Phase V.380/3+N

12 Kg SPIRAL MIXER with HEAD and FIXED 16 liter BOWL - 2 SPEED, THREE-PHASE, V 380/3+N, kW 0,75/1,1, weight 73,5 kg, dimensions mm 400x630x700h

**€ 920,47**

*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 4 to 9 days