



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
TCF163-003100	Automatic SPIRAL mixer of 40 Kg, professional for BAKERY, PASTRY and PIZZERIA, 1 SINGLE MOTOR for bowl and spiral, 2 speeds, V.380/3+N, Kw.1,5/3 - Kg. 300, dim. mm.550x1020x1230h	

PROFESSIONAL DESCRIPTION

**AUTOMATIC SPIRAL MIXER for 40 Kg of dough (80 lt bowl), 2 SPEEDS , 1 SINGLE MOTOR for SPIRAL and BOWL :**

- the SP01 Series automatic spiral mixer is the **ideal machine for bakeries, pastry shops and pizzerias** ;
- Suitable for **HIGHLY HYDRATED DOUGH**;
- **made of very thick steel** and with **highly reliable and robust** mechanical components for continuous use and for making tough doughs;
- **tank, spiral, column in high resistance stainless steel** ;
- **protective grid in stainless steel** ;
- head plate covered in stainless steel;
- **1 single motor for 2-speed spiral and bowl** ;
- **Speed for the SPIRAL : 112 / 224 minute revs** ;
- **Speed for the TANK: turns 12 / 24 minutes**;
- **2 electronic timers for automatic mixing speed management** ;
- **impulse rotation of the bowl** ;
- **V-belt transmission** for maximum silence;
- adjustable front **support feet** in stainless steel;
- **rear wheels** for easy movement;
- electrical system and safety devices according to CE standards.

**TECHNICAL DATA :**

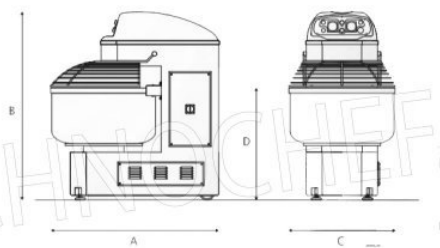
- **finished dough capacity 40 Kg**
- **tank volume lt.80**
- flour capacity max 25 Kg
- **spiral motor Kw 1,5/3**
- weight 300 kg
- external dimensions 550x1020x1230h

**CE mark**  
**Made in Italy**

TECHNICAL CARD	
power supply	Trifase
Volts	V 400/3
frequency (Hz)	50
motor power capacity (Kw)	3,00
net weight (Kg)	300
breadth (mm)	550
depth (mm)	1020
height (mm)	1230

## DIMENSIONI

DIMENSIONS / DIMENSIONS



Capacità d'impasto Kneading capacity Capacité de pâte kg	Capacità Farina Flour capacity Capacité de farine kg	Volume vasca Bowl volume Volume de la cuve lt	Motore spirale Spiral motor Moteur de la spirale kW	Dimensioni Dimensions Dimensions mm A B C	Volt Volt Volt	Peso Weight Poids kg
40	25	80	1,5/3	1020/1230/550	400/50/3	300