

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



AUTOMATIC SPIRAL MIXER for 60 Kg of Dough (100 lt well), 2 SPEEDS , 1 SINGLE MOTOR for SPIRAL and TANK :

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

TECHNICAL DATA :

- finished dough capacity 60 Kg
- tank volume It. 100
- flour capacity max 35 Kg
- spiral motor Kw 1,5 / 3
- weight Kg 325
- external dimensions 620x1070x1230h

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)	325
breadth (mm)	620
depth (mm)	1070
height (mm)	1230

