

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

12 Kg SPIRAL MIXER, especially indicated for soft doughs such as bread, pizza and piada:

- $\circ\,$ steel structure covered with white scratch-resistant paint ,
- $\circ~$ parts in contact with food (bowl , spiral and pasta~splitter~rod) in stainless~steel ,
- \circ 16 It stainless steel tank,
- safety microswitch on the tank lid,
- \circ Hourly production 36 Kg/h;
- Spiral revolutions: 90 rpm;
- $\circ~$ tank cover in smoked polycarbonate,
- $\circ~$ available in single-phase and three-phase version.

Accessories/Options:

- Tank lid in stainless steel grating.
- 2-speed motor.
- Mechanical timer.
- o Digital timer.
- $\circ\;$ Trolley with painted steel top for mixer support.
- Kit of 4 wheels (2 with brakes).

CE mark Made in Italy

TECHNICAL CARD		
power supply	Monofase/Trifase	
frequency (Hz)	50	
net weight (Kg)	56	
gross weight (Kg)	66	
breadth (mm)	350	
depth (mm)	650	
height (mm)	600	

FM12SN-T



12 Kg SPIRAL MIXER, Three-phase, V.400/3 12 kg spiral mixer with 16 liter bowl, three-phase, V 400/3, kW 0.75, dim. mm 350x650x600h

€ 665,15

VAT escluded

Shipping to be calculed

Delivery from 4 to 9 days

FM12SN-M



12 Kg SPIRAL MIXER, Single phase, V.230/1 12 Kg spiral mixer with 16 liter bowl, SINGLE-PHASE, V 230/1, kW 0.75, dim. mm 350x650x600h € 689,34

VAT escluded

Shipping to be calculed

Delivery from 4 to 9 days

TECHNICAL CARD			
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY	
FM-2VEL	Optional 2nd speed Optional 2nd speed for three-phase version mixer	€ 88,81 VAT escluded Shipping to be calculed Delivery from 4 to 9 days	

