



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



PROFESSIONAL DESCRIPTION

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

- **steel structure** covered with **white scratch-resistant paint** ,
- parts in contact with food (**bowl** , **spiral** and **pasta splitter rod**) in **stainless steel** ,
- **22 lt stainless steel tank**,
- **safety microswitch** on the tank lid,
- **Hourly production: 54 Kg/h** ;
- **Spiral revolutions: 90 rpm** ;
- smoked polycarbonate cover,
- available in **single-phase** and **three-phase version**.

Accessories/Options:

- Tank lid in stainless steel grating.
- 2-speed motor.
- Mechanical timer.
- Digital timer.
- 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)	57
gross weight (Kg)	60
breadth (mm)	390
depth (mm)	670
height (mm)	600

AVAILABLE MODELS

FM18SN-T



18 Kg SPIRAL MIXER, Three-phase, V.400/3
18 kg spiral mixer with 22 liter bowl, three-phase, V 400/3, kW 0.75, dim. mm 390x670x600h

€ 715,94

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

FM18SN-M



18 Kg SPIRAL MIXER, Single phase, V.230/1
18 Kg Spiral Mixer with 22 liter bowl, Single-phase, V 230/1, kW 0.75, dim. mm 390x670x600h

€ 740,13

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

TECHNICAL CARD

CODE/PICTURES

FM-2VEL

□

DESCRIPTION

Optional 2nd speed
Optional 2nd speed for three-phase version mixer

PRICE/DELIVERY

€ 88,81

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

