



PROFESSIONAL DESCRIPTION

36 Kg SPIRAL MIXER - especially indicated for soft doughs such as bread, pizza and piada, single-phase and three-phase version:

- high-performance **stainless steel structure** covered with **white scratch-resistant paint**,
- parts in contact with food (**bowl** , **lid** , **spiral**) in **AISI 304 stainless steel**,
- **tank dimensions 450x260 mm for 41 l**,
- safety microswitch on tank lid.

CE mark
MADE IN ITALY

TECHNICAL CARD

| | |
|----------------------------------|------------------|
| power supply | Monofase/Trifase |
| motor power capacity (Kw) | 1,1 |
| net weight (Kg) | 104 |
| breadth (mm) | 495 |
| depth (mm) | 800 |
| height (mm) | 798 |

AVAILABLE MODELS

RTSK40-T



SPIRAL MIXER, 36 Kg, THREE-PHASE, V.400/3

36 Kg SPIRAL MIXER with 41 liter BOWL, THREE-PHASE, V 400/3, kW 1,1, weight 103,5 kg, dimensions 495x800x798h mm

€ 1.126,73

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

RTSK40-M**36 Kg SPIRAL MIXER, SINGLE-PHASE, V.230/1**

36 Kg SPIRAL MIXER with 41 liter BOWL, SINGLE-PHASE, V 230/1, kW 1,1, weight 96 kg, dimensions 495x800x798h mm

€ 1.132,89*VAT excluded***Shipping to be calculated****Delivery** from 4 to 9 days**RTSK40-TR2V****36 Kg SPIRAL MIXER, 2 SPEEDS, THREE-PHASE, V.400/3**

SPIRAL MIXER with HEAD and FIXED BOWL of 41 litres, dough capacity 36 kg, 2 SPEEDS, THREE-PHASE, V 400/3, kW 1,25/1,8, weight 107 kg, dimensions mm 495x800x798h

€ 1.243,71*VAT excluded***Shipping to be calculated****Delivery** from 4 to 9 days