

#### 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

## SPIRAL MIXER with head and fixed 15 liter bowl:

- very thick steel structure ,
- $\circ\;$  painting with non-toxic epoxy powders for food,
- $\circ~$  bowl , spiral , column in high resistance stainless steel ,
- dough capacity 12 kg,
- $\circ~$  tub dimensions 317x210  $\,mm$  ,
- series **timer**,
- $\circ~$  wheels with brake as standard,
- stainless steel protection grille,
- transmission with oil bath gearmotor ,
- available with single-phase and three-phase 2-speed motor,
- $\circ\;$  electrical system and safety devices according to CE standards.

#### MADE IN ITALY

TECHNICAL CARD	
net weight (Kg)	60
breadth (mm)	675
depth (mm)	350
height (mm)	702

## **AVAILABLE MODELS**

#### TCF163-002510



# 12 Kg SPIRAL MIXER (15 liter bowl), SINGLE PHASE, V.230/1

Spiral mixer with head and fixed 15 liter bowl, mixing capacity 12 Kg, V 230/1, kW 0.90, dim. mm 675x350x702h

## TCF163-002530



12 Kg SPIRAL MIXER (15 liter bowl), 2 SPEED, THREE-PHASE, V.400/3
Spiral mixer with head and fixed 15 liter bowl, 12 kg dough capacity, 2 speeds, V 400/3, kW 0.60/0.80, dim. mm 675x350x702h