



PROFESSIONAL DESCRIPTION

SPIRAL MIXER with head and fixed 20 liter bowl:

- very thick **steel structure** ,
- painting with non-toxic epoxy powders for food,
- **bowl , spiral , column in high resistance stainless steel** ,
- **dough capacity 18 kg**,
- **tub dimensions 360x210 mm** ,
- series **timer** ,
- **wheels with brake** as standard,
- stainless steel protection grille,
- transmission with oil bath gearmotor ,
- **available with single-phase and three-phase 2-speed motor**,
- electrical system and safety devices according to CE standards.

MADE IN ITALY

TECHNICAL CARD

| | |
|------------------------|-----|
| net weight (Kg) | 65 |
| breadth (mm) | 697 |
| depth (mm) | 390 |
| height (mm) | 702 |

AVAILABLE MODELS

TCF163-002600



SPIRAL MIXER of 18 Kg (tank of lt. 20), SINGLE-PHASE, V.230 / 1

Spiral mixer with head and 20 liter fixed bowl, dough capacity 18 Kg, V 230/1, kW 0.90, dim. mm 697x390x702h

TCF163-002630



**18 Kg SPIRAL MIXER (20 liter bowl), 2 SPEED,
THREE-PHASE, V.400/3**

Spiral mixer with head and fixed 20 liter bowl, 18 kg
dough capacity, 2 speeds, V 400/3, kW 0.60/0.80, dim.
mm 697x390x702h