

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

SPIRAL MIXER with head and fixed 50 liter bowl:

- $\circ\;$ very thick steel structure ,
- o painting with non-toxic epoxy powders for food,
- bowl, spiral, column in high resistance stainless steel,
- o dough capacity 44 kg,
- \circ tub dimensions 500X270 mm ,
- o stainless steel protection grille,
- transmission with oil bath gearmotor ,
- series timer,
- wheels with brake as standard,
- $\circ\,$ 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) | 110 |
| breadth (mm) | 842 |
| depth (mm) | 480 |
| height (mm) | 786 |

AVAILABLE MODELS

TCF163-002910



44 Kg SPIRAL MIXER (50 liter bowl), SINGLE PHASE, V.230/1

Spiral mixer with head and fixed 50 liter bowl, mixing capacity 44 Kg, V 230/1, kW 1.50, dim. mm 842x480x786h

TCF163-002930



44 Kg SPIRAL MIXER (50 liter bowl), 2 SPEED, THREE-PHASE, V.400/3Spiral mixer with head and fixed 50 liter bowl, 44 kg dough capacity, 2 speeds, V 400/3, kW 1.50/2.20, dim. mm 842x480x786h