



#### PROFESSIONAL DESCRIPTION

##### SPIRAL MIXER with head and fixed 50 liter bowl:

- very thick **steel structure** ,
- painting with non-toxic epoxy powders for food,
- **bowl , spiral , column in high resistance stainless steel** ,
- **dough capacity 44 kg**,
- **tub dimensions 500X270 mm** ,
- stainless steel protection grille,
- transmission with oil bath gearmotor ,
- series **timer** ,
- **wheels with brake** as standard,
- **available with single-phase and three-phase 2-speed motor**,
- electrical system and safety devices according to CE standards.

##### MADE IN ITALY

#### TECHNICAL CARD

<b>net weight (Kg)</b>	110
<b>breadth (mm)</b>	842
<b>depth (mm)</b>	480
<b>height (mm)</b>	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.400/3**

Spiral 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