



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### PROFESSIONAL DESCRIPTION

**16 Kg Spiral Mixer, LIGHT LN Line without Dough Splitter Rod, suitable for soft doughs such as bread, pizza and piada:**

- **steel structure** covered with **white anti-scratch paint**,
- parts in contact with food ( **bowl and spiral** ) in **stainless steel** ,
- **spiral revolutions : 80 rpm**,
- Fixed **tank : 20 lt** , diameter **360x210h mm** ),
- **Maximum dough** capacity per cycle: **16 kg** ,
- **hourly production : 48 kg/h** ,
- **safety microswitch** on the tank lid,
- smoked **polycarbonate cover** ,
- available in **single-phase** and **three-phase** versions.

**Accessories/Options:**

- Stainless steel grilled tub lid,
- 4 wheel kit (2 with brake),
- Trolley for mixer.

**CE MARK**  
**MADE IN ITALY**

#### TECHNICAL CARD

<b>power supply</b>	Monofase/Trifase
<b>net weight (Kg)</b>	57
<b>gross weight (Kg)</b>	70

#### AVAILABLE MODELS

**FM20LN-T****16 Kg SPIRAL MIXER, LIGHT LN Line, Three-phase  
V. 400/3**

16 Kg Spiral Mixer with 20 liter bowl, LIGHT LN line,  
suitable for soft dough, THREE-PHASE, V.400/3, Kw 0.55,  
weight 57 kg, dim.mm.380x653x652h

**€ 643,38***VAT excluded***Shipping to be calculated****Delivery****FM20LN-M****16 Kg SPIRAL MIXER, LIGHT LN Line, Single Phase  
V. 230/1**

Spiral mixer, 16 kg LIGHT LN line, with 20 liter bowl,  
suitable for soft dough, SINGLE PHASE, V.230/1, Kw  
0.55, weight 57 kg, dim.mm.380x653x652h

**€ 667,57***VAT excluded***Shipping to be calculated****Delivery**