

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



Wheels V 23D / L KWD 37 Weight Ka 42 aim mm	616,78 escluded ping to be calculed
CODE DESCRIPTION	PRICE/DELIVERY

PROFESSIONAL DESCRIPTION

Mod.PFD-IBM10 - SPIRAL MIXER, with 10-liter fixed bowl for 8 Kg maximum mix per cycle, hourly production Kg. 35:

- $\circ \ \ \text{thick steel structure} \ ;$
- $\circ\;$ painting with non-toxic epoxy powders for food;
- $\circ~\text{tub}$, spiral , column and stainless steel tank protection grid;
- $\circ~$ tub with complete mm.260 diameter is in spaccaimpasto (decreases mixing times);
- serial **timer**;
- $\circ~$ emergency stop button ;
- 4 standard wheels (2 with brake);
- $\circ~$ transmission with $\mbox{\bf gearmotor}$ in oil bath;
- safety micro in the tank lid.

CE marking Made in Italy

TECHNICAL CARD	
power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	0,37
net weight (Kg)	42
gross weight (Kg)	46
breadth (mm)	260
depth (mm)	500
height (mm)	500