



TECNOSERVICE'21 srl

by Tinti Sergio
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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

SPIRAL MIXER with fixed bowl of lt. 22 for 17 Kg. Of maximum dough per cycle, hourly production Kg. 56:

- thick **steel structure** ;
- painting with non-toxic epoxy powders for food;
- **bowl , spiral , column and bowl protection grid in stainless steel** ;
- **bowl** with a diameter of **360 mm** complete with **a dough breaker rod** (decreases the mixing time);
- **standard timer** ;
- **emergency stop** button;
- **4 standard wheels** (2 with brake);
- transmission with **oil bath gearmotor** ;
- **safety micro** in the tank lid.

Accessories / Optional :

- 2 speed motor.

CE mark

Made in Italy

TECHNICAL CARD

frequency (Hz)	50
motor power capacity (Kw)	0,75
net weight (Kg)	65
gross weight (Kg)	75
breadth (mm)	385
depth (mm)	670
height (mm)	725

AVAILABLE MODELS

PFD-IBM20**SPIRAL MIXER with 22 lt bowl for 17 kg of dough, SINGLE-PHASE, V.230 / 1**

SPIRAL MIXER, with 22 lt fixed head and bowl, 17 Kg dough capacity, complete with dough splitting rod, timer and wheels, V.230 / 1, Kw.0,75, Weight Kg. 65, dim.mm .385x670x725h

€ 710,79

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days**PFD-IBT20****SPIRAL MIXER with 22 lt bowl for 17 kg of dough, THREE-PHASE, V.400 / 3**

SPIRAL MIXER, with head and 22 lt fixed bowl, 17 Kg dough capacity, complete with dough splitting rod, timer and wheels, V.400 / 3, Kw.0,75, Weight Kg. 65, dim.mm .385x670x725h

€ 710,79

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days**TECHNICAL CARD****CODE/PICTURES****DESCRIPTION****PRICE/DELIVERY****PFD-2VEL****Optional - 2 Speed Motor for Impastrici**

Supplement for 2-speed Motor for Mixers series IBT and ITR

€ 174,12

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days