



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

SPIRAL MIXER with fixed basin of lt.32 for 25 Kg. Of maximum mixing per cycle, hourly production Kg.88:

- thick **steel structure** ;
- painting with non-toxic epoxy powders for food;
- **tub , spiral , column and stainless steel tank protection grid** ;
- **bathtub** with a diameter of **400 mm** complete with a **breadcrumbing rod** (decreases the mixing time);
- serial **timer** ;
- **emergency stop** button;
- **4 standard wheels** (2 with brake);
- transmission with **gearmotor in oil bath** ;
- **safety micro** in the tank lid.

Accessories / Optional :

- 2 speed motor.

CE marking

Made in Italy

TECHNICAL CARD

frequency (Hz)	50
motor power capacity (Kw)	1,1
gross weight (Kg)	94
breadth (mm)	424
depth (mm)	735
height (mm)	805

AVAILABLE MODELS

PFD-IBT30**SPIRAL MIXER with 32 lt bowl for 25 kg of dough, THREE-PHASE, V.400 / 3**

SPIRAL MIXER, with 32 lt fixed head and bowl, 25 kg dough capacity, complete with dough splitting rod, timer and wheels, V.400 / 3, kw 1,1, Weight Kg. 86,6, dim. mm.424x735x805h

€ 857,53

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days**PFD-IBM30****SPIRAL MIXER with 32 lt bowl for 25 kg of dough, SINGLE-PHASE, V.230 / 1**

SPIRAL MIXER, with 32 lt fixed head and bowl, 25 kg dough capacity, complete with dough splitting rod, timer and wheels, V.230 / 1, Kw.1,1, Weight Kg. 86,6 dim. mm.424x735x805h

€ 857,53

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