



TECNOSERVICE'21 srl

by Tinti Sergio
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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

SPIRAL MIXER with fixed tank lt.41 for 35 Kg. Maximum mix per cycle, hourly production Kg.112:

- thick **steel structure** ;
- painting with non-toxic epoxy powders for food;
- **tub , spiral , column and stainless steel tank protection grid** ;
- **tub** with a diameter of **450 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
gross weight (Kg)	108
breadth (mm)	480
depth (mm)	805
height (mm)	825

AVAILABLE MODELS

PFD-IBT40**SPIRAL MIXER with tank of lt. 41 for 35 kg of dough, THREE-PHASE, V.400 / 3**

SPIRAL MIXER, with head and fixed tank of lt. 41, dough capacity 35 Kg, complete with dough splitting rod, timer and wheels, V.400 / 3, Kw.1,1, Weight Kg.95.4, dim .mm.480x805x825h

€ 992,82

VAT esclused
Shipping to be calculated

Delivery**PFD-IBM40****SPIRAL MIXER with tank of lt. 41 for 35 kg of dough, SINGLE-PHASE, V.230 / 1**

SPIRAL MIXER, with head and fixed tank of lt. 41, dough capacity 35 Kg, complete with dough splitting rod, timer and wheels, V.230 / 1, Kw.1,1, Weight Kg.95.4, dim .mm.480x805x825h

€ 992,82

VAT esclused
Shipping to be calculated

Delivery**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 esclused
Shipping to be calculated

Delivery from 4 to 9 days