



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

12 Kg SPIRAL MIXER with fixed 16 l bowl - especially suitable for soft doughs such as bread, pizza and piada:

- high-performance **stainless steel structure** covered with **white scratch-resistant paint**,
- parts in contact with food (**bowl** , **lid**, **spiral** and **rod**) in **AISI 304 stainless steel**,
- **bowl diameter mm 320x210h - l 16**
- **stainless steel tank cover**,
- **safety microswitch** on tank cover.

CE MARK
MADE IN ITALY

TECHNICAL CARD

power supply	Monofase/Trifase
breadth (mm)	400
depth (mm)	630
height (mm)	700

AVAILABLE MODELS

RTSK15T



12 Kg Spiral Mixers with Fixed Bowl, THREE-PHASE, V.380/3+N

12 Kg SPIRAL MIXER with 16-litre FIXED BOWL, THREE-PHASE, V 380/3+N, kW 0.55, weight 67 kg, dimensions 400x630x700h mm

Delivery from 4 to 9 days

RTSK15M



Delivery from 4 to 9 days

12 Kg Spiral Mixers with Fixed Bowl, Single Phase V.230/1

12 Kg SPIRAL MIXER with 16-litre FIXED BOWL, SINGLE-PHASE, V 230/1, kW 0.55, weight 68 kg, dimensions 400x630x700h mm

RTSK152V



Delivery from 4 to 9 days

12 Kg Spiral Mixers with Fixed Bowl, 2 Speeds, Three-Phase V.380/3+N

12 Kg SPIRAL MIXER with HEAD and FIXED 16 liter BOWL - 2 SPEED, THREE-PHASE, V 380/3+N, kW 0,75/1,1, weight 73,5 kg, dimensions mm 400x630x700h