

## TECNOSERVICE'21 srl

by Tinti Sergio
Via Carlo Pisacane, 134
61032 Fano (PU) Italy
P.IVA IT0200411413

Tel. +390721805911
FAX + 390721809794
e-mail: staff@technochef.it
www.technochef.it
www.technochef.eu


PROFESSIONAL DESCRIPTION
7 Kg SPIRAL MIXER, especially indicated for soft doughs such as bread, pizza and piada :

- steel structure covered with white scratch-resistant paint,
- parts in contact with food (bowl, spiral and pasta splitter rod) in stainless steel,
- 10 I stainless steel tank,
- safety microswitch on the tank lid,
- tank cover in stainless steel grating,
- available in single-phase and three-phase version.

Accessories/Options:

- Kit of 4 wheels ( 2 with brakes).
- Trolley with painted steel top for mixer support.

CE mark
Made in Italy
TECHNICAL CARD
power supply Monofase/Trifase
frequency ( Hz ) 50
motor power capacity (Kw) 0,37
net weight (Kg) 39
gross weight (Kg) 50
breadth (mm) 280
depth (mm) 560
height (mm) 570

7 Kg SPIRAL MIXER, Three-phase, V.400/3
7 Kg spiral mixer with 10 liter bowl, THREE-PHASE, V
400/3, kW 0.37, dim. mm $280 \times 560 \times 570 \mathrm{~h}$




