

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

- 7 Kg SPIRAL MIXER, especially indicated for soft doughs such as bread, pizza and piada :
- $\circ\,$ steel structure covered with white scratch-resistant paint ,
- $\circ~$ parts in contact with food (bowl , spiral and pasta~splitter~rod) in stainless~steel ,
- \circ 10 I stainless steel tank,
- $\circ\;$ safety microswitch on the tank lid,
- $\circ~$ tank cover in stainless steel grating ,
- $\circ~$ available in single-phase and three-phase version.

Accessories/Options:

- Kit of 4 wheels (2 with brakes).
- $\circ\,$ 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

AVAILABLE MODELS

Delivery from 4 to 9 days

FM7SN-T



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 280x560x570h

FM7SN-M



Delivery from 4 to 9 days

7 Kg SPIRAL MIXER, Single phase V.230/1 7 Kg spiral mixer with 10 liter bowl, SINGLE-PHASE, V 230/1, kW 0.37, dim. mm 280x560x570h

TECHNICAL CARD

CODE/PICTURES DESCRIPTION PRICE/DELIVERY

FM-TM



Delivery from 4 to 9 days

Fimar - MECHANICAL TIMER

Mechanical timer for spiral mixers Mod.7-12-18-25-38-50 $\mbox{SN-CNS-FN}$

FM-KITRUOTE



Delivery from 4 to 9 days

Fimar - 4 WHEEL KIT

Kit of 4 wheels, 2 of which with brake, for spiral mixers Mod. 7-12-18- 25-38 SN-CNS-FN

FM-SVM

Fimar - SALVAMOTORE

Motor protector, not with 2 speeds, for spiral mixers Mod.7-12-18-25-38-50 SN-CNS-FN and Mod.20-30 LN.

Delivery from 4 to 9 days

