

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973 $\,$



CODE	DESCRIPTION	PRICE/DELIVERY
TCF163-003100	Automatic SPIRAL mixer of 40 Kg, professional for BAKERY, PASTRY and PIZZERIA, 1 SINGLE MOTOR for bowl and spiral, 2 speeds, V.380/3+N, Kw.1,5/3 - Kg. 300, dim. mm.550x1020x1230h	

PROFESSIONAL DESCRIPTION

AUTOMATIC SPIRAL MIXER for 40 Kg of dough (80 lt bowl), 2 SPEEDS , 1 SINGLE MOTOR for SPIRAL and BOWL :

- the SP01 Series automatic spiral mixer is the ideal machine for bakeries, pastry shops and pizzerias;
- Suitable for **HIGHLY HYDRATED DOUGH**;
- made of very thick steel and with highly reliable and robust mechanical components for continuous use and for making tough doughs;
- tank, spiral, column in high resistance stainless steel;
- protective grid in stainless steel;
- head plate covered in stainless steel;
- 1 single motor for 2-speed spiral and bowl;
- \circ Speed for the SPIRAL : 112 / 224 minute revs;
- Speed for the TANK: turns 12 / 24 minutes;
- 2 electronic timers for automatic mixing speed management;
- impulse rotation of the bowl;
- V-belt transmission for maximum silence;
- adjustable front support feet in stainless steel;
- rear wheels for easy movement;
- electrical system and safety devices according to CE standards.

TECHNICAL DATA:

- finished dough capacity 40 Kg
- tank volume lt.80
- flour capacity max 25 Kg
- spiral motor Kw 1,5/3
- o weight 300 kg
- external dimensions 550x1020x1230h

CE mark Made in Italy

TECHNICAL CARD		
power supply	Trifase	
Volts	V 400/3	
frequency (Hz)	50	
motor power capacity (Kw)	3,00	
net weight (Kg)	300	
breadth (mm)	550	
depth (mm)	1020	
height (mm)	1230	

