

TECNOSERVICE'21 srl

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



CODE	DESCRIPTION	PRICE/DELIVERY
TCF163-003300	80 Kg automatic SPIRAL mixer, professional for BAKERY, PASTRIES and PIZZERIAS, 1 SINGLE MOTOR for bowl and spiral, 2 speeds, V.380 / 3 + N, Kw.3 / 5.2 - Kg. 350, dim. mm.740x1130x1230h	

PROFESSIONAL DESCRIPTION

AUTOMATIC SPIRAL MIXER for 80 Kg of Dough (130 lt well), 2 SPEEDS , 1 SINGLE MOTOR for SPIRAL and TANK:

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

TECHNICAL DATA:

- finished dough capacity 80 Kg
- tank volume lt. 130
- flour capacity max 50 Kg
- spiral motor Kw 3 / 5,2
- weight Kg 350
- external dimensions 740x1130x1230h

CE mark Made in Italy

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TECHNICAL CARD		
power supply	Trifase	
Volts	V 400/3	
frequency (Hz)	50	
motor power capacity (Kw)	5,2	
net weight (Kg)	350	
breadth (mm)	740	
depth (mm)	1130	
height (mm)	1230	

