



TECNOSERVICE'21 srl

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

Tel. +39 0721 805911
FAX +39 0721 809794
e-mail: staff@technochef.it
www.technochef.it
www.technochef.eu

Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

12 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** ,
- **16 lt stainless steel tank**,
- safety microswitch on the tank lid,
- **Hourly production 36 Kg/h** ;
- **Spiral revolutions: 90 rpm** ;
- tank cover in smoked polycarbonate,
- available in **single-phase** and **three-phase version**.

Accessories/Options:

- Tank lid in stainless steel grating.
- 2-speed motor.
- Mechanical timer.
- Digital timer.
- Trolley with painted steel top for mixer support.
- Kit of 4 wheels (2 with brakes).

CE mark

Made in Italy

TECHNICAL CARD

power supply	Monofase/Trifase
frequency (Hz)	50
net weight (Kg)	56
gross weight (Kg)	66
breadth (mm)	350
depth (mm)	650
height (mm)	600

AVAILABLE MODELS

FM12SN-T**Delivery** from 4 to 9 days**12 Kg SPIRAL MIXER, Three-phase, V.400/3**

12 kg spiral mixer with 16 liter bowl, three-phase, V 400/3, kW 0.75, dim. mm 350x650x600h

FM12SN-M**Delivery** from 4 to 9 days**12 Kg SPIRAL MIXER, Single phase, V.230/1**

12 Kg spiral mixer with 16 liter bowl, SINGLE-PHASE, V 230/1, kW 0.75, dim. mm 350x650x600h

TECHNICAL CARD**CODE/PICTURES****FM-2VEL****DESCRIPTION****Optional 2nd speed**

Optional 2nd speed for three-phase version mixer

PRICE/DELIVERY**Delivery** from 4 to 9 days