



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

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CODE	DESCRIPTION	PRICE/DELIVERY
FM50SN-T	50 kg spiral mixer with 62 liter bowl, three-phase, V 400/3, kW 2.2, dim. mm 530x920x920h	Delivery from 4 to 9 days

PROFESSIONAL DESCRIPTION

50 kg SPIRAL MIXER, especially suitable for soft doughs such as bread, pizza, pasta and piadina :

- **steel structure** covered with **white anti-scratch paint** ,
- parts in contact with food (**bowl** , **spiral** and **dough splitting rod**) in **stainless steel** ,
- **62 liter stainless steel tank**,
- **safety microswitch** on the tank lid,
- **hourly production: 150 Kg/h** ;
- **spiral revolutions: 80 rpm** ;
- stainless steel **grilled lid** .

Accessories/Options:





- 2 Speed Motor.
- 4 wheel kit (2 with wheels).
- Trolley with painted steel top for supporting the mixer.

CE mark
Made in Italy

TECHNICAL CARD

power supply	Trifase
Volts	V 400/3
frequency (Hz)	50
motor power capacity (Kw)	2,2
net weight (Kg)	170
gross weight (Kg)	193
breadth (mm)	530
depth (mm)	920
height (mm)	920

TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
FM-TM 	Fimar - MECHANICAL TIMER Mechanical timer for spiral mixers Mod.7-12-18-25-38-50 SN-CNS-FN	Delivery from 4 to 9 days
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
FM-KITRUOTE-50 	Fimar - 4 WHEEL KIT Kit of 4 wheels, 2 of which with brake, for spiral mixer Mod.50 SN-CNS-FN	Delivery from 4 to 9 days
FM-2VEL/50SN 	Optional 2nd speed Surcharge for 2-speed, three-phase motor for spiral mixer Mod. 50 SN-CNS-FN	Delivery from 4 to 9 days