Services and Technologies for professional catering since 1973

CODE	DESCRIPTION	PRICE/DELIVERY
FM-50CNS	50 kg spiral mixer with lifting head and removable 62 lt bowl, V.400/3, 2.2 kW, weight 209 kg, dimensions mm.920x530x940h	**Delivery** from 4 to 9 days

PROFESSIONAL DESCRIPTION

SPIRAL MIXER with LIFTING HEAD and REMOVABLE 50 Kg BATTERY :

.
- **Structure covered with scratch-resistant paint** ;
- **Parts in contact with food** such as **the bowl** , **spiral** and **dough splitting rod** are made of **AISI 304 stainless steel** ;
- Safety microswitch on the tank lid;
- **AISI 304 stainless steel grilled lid** ;
- **Dough capacity 50 kg** ,
- **Tank capacity 62 lt,** Ø 500 x 310h mm;
- **Spiral revolutions: 80 rpm** ;
- **Machine for making different types of dough** , **especially suitable for soft doughs such as bread** , **pizza and piadina** ;
- Dimensions mm 920x530x940÷1630h.

Accessories/Options :
- 2 Speed Motor
- Mechanical timer
- Motor saver
- Pot extraction handles
- Wheel kit
- Low trolley with wheels

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)	209	
gross weight (Kg)	230	
breadth (mm)	920	
depth (mm)	530	
height (mm)	940	

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