



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
RT-SK40TR/2V	SPIRAL MIXER of 36 Kg, with BOWL of lt. 41 - 2 Three-phase speed, V.400/3, Kw.1,25/1,8, Weight Kg.107, dim. Tank mm 450x260, dim.mm.495x800x798h	Delivery from 4 to 9 days

PROFESSIONAL DESCRIPTION

36 Kg SPIRAL MIXER, WITH 41 LT BOWL, THREE-PHASE V. 400/3 - 2 SPEEDS,

- ideal for working dough for pizzerias, pastry shops, bakeries and families.
- the particular shape of the spiral allows you to obtain perfectly blended doughs in just a few minutes.
- **bowl, spiral, dough plate and protection grid in stainless steel**
- **white painted steel construction**
- **chain transmission system** and gearmotor in oil bath which guarantees sturdiness over time and low noise.
- **equipped with a 2-speed three-phase motor**
- availability of motors with **60HZ** frequency, UL certified and **240V** with English plug.
- **Emergency stop** activated by grate lifting
- **1 year warranty** against mechanical manufacturing defects.
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- **Tank volume 41 lt**
- Capacity **36kg**
- Bowl dimensions mm. 450x260
- **Power 1.25 - 1.8 kW**
- RPM 92/184 - 10/20
- External dimensions mm 495x800x798h

MADE IN ITALY
CE MARK

TECHNICAL CARD

power supply	Trifase
Volts	V 400/3

frequency (Hz)	60
motor power capacity (Kw)	1,8
net weight (Kg)	107
gross weight (Kg)	110
breadth (mm)	495
depth (mm)	800
height (mm)	798