



**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](mailto:staff@technochef.it)  
[www.technochef.it](http://www.technochef.it)  
[www.technochef.eu](http://www.technochef.eu)

Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>RT-SK50TR/2V</b>	SPIRAL MIXER of 43 Kg, with BOWL of lt. 48 - 2 Three-phase speed, V.400/3, Kw.1,5/2,2, Weight Kg.110,5, dim. Tank mm 450x300, dim.mm.495x800x798h	<b>Delivery</b> from 4 to 9 days

#### PROFESSIONAL DESCRIPTION

##### 43 Kg SPIRAL MIXER WITH 48 LT BOWL, THREE-PHASE 2 SPEED, :

- ideal for working doughs for pizzerias, patisseries, bakeries,
- the particular shape of the spiral allows you to obtain perfectly blended doughs in just a few minutes,
- **bowl, spiral, spacca pasta and protection grid in stainless steel,**
- **Frame built in white painted steel,**
- **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.
- 
- **Tank volume 48 lt**
- **Dough capacity Maximum 43 kg**
- Bowl dimensions mm. 450x300
- **Power 1.5 - 2.2 kW**
- External dimensions mm 495x800x798h

**MADE IN ITALY**  
**CE MARK**

#### TECHNICAL CARD

<b>power supply</b>	Trifase
<b>Volts</b>	V 400/3
<b>frequency (Hz)</b>	60
<b>motor power capacity (Kw)</b>	2,2
<b>net weight (Kg)</b>	110,5

<b>gross weight (Kg)</b>	112
<b>breadth (mm)</b>	495
<b>depth (mm)</b>	800
<b>height (mm)</b>	798