


PROFESSIONAL DESCRIPTION

SPIRAL MIXER with 25 Kg fixed bowl - especially indicated for soft doughs such as bread, pizza and piada, single-phase and three-phase version:

- high-performance **stainless steel structure** covered with **white scratch-resistant paint**,
- parts in contact with food (**bowl , lid, spiral**) in **AISI 304 stainless steel**,
- **tank dimensions 400x260 for 32 l**,
- safety microswitch on tank lid.

CE MARK
MADE IN ITALY

TECHNICAL CARD

power supply	Monofase/Trifase
breadth (mm)	440
depth (mm)	680
height (mm)	780

AVAILABLE MODELS
RTSK30-T


Delivery from 4 to 9 days

SPIRAL MIXER of 25 Kg, THREE-PHASE, V.400/3
 25 Kg SPIRAL MIXER with 32-litre BOWL, THREE-PHASE,
 V 400/3, kW 1.1, weight 94 kg, dimensions
 440x680x780h mm

RTSK30-M


Delivery from 4 to 9 days

25 Kg SPIRAL MIXER, SINGLE-PHASE, V.230/1
 25 Kg SPIRAL MIXER with 32-litre BOWL, SINGLE-PHASE,
 V 230/1, kW 1.1, weight 95 kg, dimensions
 440x680x780h mm

RTSK30-TR2V



Delivery from 4 to 9 days

25 Kg SPIRAL MIXER, 2 SPEEDS, THREE-PHASE, V.400/3

25 Kg SPIRAL MIXER with HEAD and FIXED BOWL of 32 litres, 2 SPEED, THREE-PHASE, V 400/3, kW 1,25/1,8, weight 97,5 kg, dimensions mm 440x680x780h