

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



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 ,
- o parts in contact with food (bowl , lid, spiral) in AISI 304 stainless steel,
- $\circ\,$ tank dimensions 400x260 for 32 I,
- 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.230/125 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