



**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)  
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Services and Technologies for professional catering since 1973



#### PROFESSIONAL DESCRIPTION

**36 Kg SPIRAL MIXER** - 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 450x260 mm for 41 l**,
- safety microswitch on tank lid.

**CE mark**  
**MADE IN ITALY**

#### TECHNICAL CARD

<b>power supply</b>	Monofase/Trifase
<b>motor power capacity (Kw)</b>	1,1
<b>net weight (Kg)</b>	104
<b>breadth (mm)</b>	495
<b>depth (mm)</b>	800
<b>height (mm)</b>	798

#### AVAILABLE MODELS

##### RTSK40-T



**Delivery** from 4 to 9 days

**SPIRAL MIXER, 36 Kg, THREE-PHASE, V.400/3**  
36 Kg SPIRAL MIXER with 41 liter BOWL, THREE-PHASE,  
V 400/3, kW 1,1, weight 103,5 kg, dimensions  
495x800x798h mm

**RTSK40-M****Delivery** from 4 to 9 days**36 Kg SPIRAL MIXER, SINGLE-PHASE, V.230/1**

36 Kg SPIRAL MIXER with 41 liter BOWL, SINGLE-PHASE, V 230/1, kW 1,1, weight 96 kg, dimensions 495x800x798h mm

**RTSK40-TR2V****Delivery** from 4 to 9 days**36 Kg SPIRAL MIXER, 2 SPEEDS, THREE-PHASE, V.400/3**

SPIRAL MIXER with HEAD and FIXED BOWL of 41 litres, dough capacity 36 kg, 2 SPEEDS, THREE-PHASE, V 400/3, kW 1,25/1,8, weight 107 kg, dimensions mm 495x800x798h