



#### PROFESSIONAL DESCRIPTION

**43 Kg SPIRAL MIXER with 48 lt bowl, especially indicated for soft doughs such as bread, pizza and piada,**

- high-performance **stainless steel structure** covered with **white scratch-resistant paint** ,
- parts in contact with food ( **bowl** , **lid** , **spiral** and **pasta splitter rod** ) in **AISI 304 stainless steel**,
- **tank dimensions 450x300 for 48 litres**,
- safety microswitch on tank lid.

**Ce mark**  
**MADE IN ITALY**

#### TECHNICAL CARD

<b>power supply</b>	Monofase/Trifase
<b>motor power capacity (Kw)</b>	1,5
<b>breadth (mm)</b>	495
<b>depth (mm)</b>	800
<b>height (mm)</b>	798

#### AVAILABLE MODELS

##### RTSK50-T



##### **43 Kg SPIRAL MIXER with 48 lt bowl, THREE-PHASE V.400/3**

43 Kg SPIRAL MIXER with 48 liter BOWL, THREE-PHASE, V 400/3, 1.5 kW, weight 107.5 kg, dimensions 495x800x798h mm

**Delivery** from 4 to 9 days

#### RTSK50-M



**Delivery** from 4 to 9 days

#### **43 Kg SPIRAL MIXER with 48 lt bowl, SINGLE-PHASE, V.230/1**

43 Kg SPIRAL MIXER with 48 liter BOWL, SINGLE-PHASE V 230/1, 1.5 kW, weight 109 kg, dimensions 495x800x798h mm

#### RTSK50-VV



**Delivery** from 4 to 9 days

#### **43 SPIRAL MIXER with 48 lt bowl, 2 SPEEDS, THREE-PHASE, V.400/3**

43 Kg SPIRAL MIXER with 48 liter BOWL, 2 SPEEDS, THREE-PHASE, V 400/3, kW 1,5/2,2, weight 110,5 kg, dimensions mm 495x800x798h