

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 www.technochef.it www.technochef.eu

Services and Technologies for professional catering since 1973



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,
- $\,^{\circ}\,$ tank dimensions 450x300 for 48 litres,
- safety microswitch on tank lid.

Ce mark MADE IN ITALY

MADE IN ITALI	
TECHNICAL CARD	
power supply	Monofase/Trifase
motor power capacity (Kw)	1,5
breadth (mm)	495
depth (mm)	800
height (mm)	798

AVAILABLE MODELS

RTSK50-T



Delivery from 4 to 9 days

43 Kg SPIRAL MIXER with 48 It 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 495×800×798h mm

RTSK50-M



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

Delivery from 4 to 9 days

Delivery from 4 to 9 days

RTSK50-VV



43 SPIRAL MIXER with 48 It 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