

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

SPIRAL MIXER with head and fixed 15 liter bowl:

- very thick steel structure ,
- $\circ\;$ painting with non-toxic epoxy powders for food,
- $\circ~$ bowl , spiral , column in high resistance stainless steel ,
- dough capacity 12 kg,
- $\circ~$ tub dimensions 317x210 $\,mm$,
- series **timer**,
- $\circ~$ wheels with brake as standard,
- stainless steel protection grille,
- transmission with oil bath gearmotor ,
- available with single-phase and three-phase 2-speed motor,
- $\circ\;$ electrical system and safety devices according to CE standards.

MADE IN ITALY

TECHNICAL CARD	
net weight (Kg)	60
breadth (mm)	675
depth (mm)	350
height (mm)	702

AVAILABLE MODELS

TCF163-002510



12 Kg SPIRAL MIXER (15 liter bowl), SINGLE PHASE, V.230/1

Spiral mixer with head and fixed 15 liter bowl, mixing capacity 12 Kg, V 230/1, kW 0.90, dim. mm 675x350x702h

TCF163-002530



12 Kg SPIRAL MIXER (15 liter bowl), 2 SPEED, THREE-PHASE, V.400/3
Spiral mixer with head and fixed 15 liter bowl, 12 kg dough capacity, 2 speeds, V 400/3, kW 0.60/0.80, dim. mm 675x350x702h