



#### PROFESSIONAL DESCRIPTION

##### **SPIRAL MIXER with head and fixed 20 liter bowl:**

- very thick **steel structure** ,
- painting with non-toxic epoxy powders for food,
- **bowl , spiral , column in high resistance stainless steel** ,
- **dough capacity 18 kg**,
- **tub dimensions 360x210 mm** ,
- series **timer** ,
- **wheels with brake** as standard,
- stainless steel protection grille,
- transmission with oil bath gearmotor ,
- **available with single-phase and three-phase 2-speed motor**,
- electrical system and safety devices according to CE standards.

##### **MADE IN ITALY**

#### TECHNICAL CARD

<b>net weight (Kg)</b>	65
<b>breadth (mm)</b>	697
<b>depth (mm)</b>	390
<b>height (mm)</b>	702

#### AVAILABLE MODELS

##### **TCF163-002600**



##### **SPIRAL MIXER of 18 Kg (tank of lt. 20), SINGLE-PHASE, V.230 / 1**

Spiral mixer with head and 20 liter fixed bowl, dough capacity 18 Kg, V 230/1, kW 0.90, dim. mm 697x390x702h

**TCF163-002630**



**18 Kg SPIRAL MIXER (20 liter bowl), 2 SPEED,  
THREE-PHASE, V.400/3**

Spiral mixer with head and fixed 20 liter bowl, 18 kg  
dough capacity, 2 speeds, V 400/3, kW 0.60/0.80, dim.  
mm 697x390x702h