

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

SPIRAL MIXER with head and fixed 20 liter bowl:

- very thick **steel structure**,
- o painting with non-toxic epoxy powders for food,
- bowl, spiral, column in high resistance stainless steel,
- o dough capacity 18 kg,
- \circ tub dimensions 360x210 mm ,
- series timer,
- wheels with brake as standard,
- o stainless steel protection grille,
- transmission with oil bath gearmotor,
- $\circ\,$ 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)	65
breadth (mm)	697
depth (mm)	390
height (mm)	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.400/3Spiral 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