



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

SPIRAL MIXER with head and fixed 40 liter bowl:

- very thick **steel structure** ,
- painting with non-toxic epoxy powders for food,
- **bowl , spiral , column in high resistance stainless steel** ,
- **dough capacity 38 kg**,
- **tub dimensions 452x260 mm** ,
- stainless steel protection grille,
- series **timer** ,
- **wheels with brake** as standard,
- 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

net weight (Kg)	105
breadth (mm)	818
depth (mm)	480
height (mm)	786

AVAILABLE MODELS

TCF163-002810



38 Kg SPIRAL MIXER (40 liter bowl), SINGLE PHASE, V.230/1

Spiral mixer with head and fixed 40 liter bowl, mixing capacity 38 Kg, V 230/1, kW 1.50, dim. mm 818x480x786h

TCF163-002830



38 Kg SPIRAL MIXER (40 liter bowl), 2 SPEED, THREE-PHASE, V.400/3

Spiral mixer with head and fixed 40 liter bowl, dough capacity 38 Kg, 2 speeds, V 400/3, kW 1.50/2.20, dim. mm 818x480x786h