



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

16 Kg Spiral Mixer, LIGHT LN Line without Dough Splitter Rod, suitable for soft doughs such as bread, pizza and piada:

- **steel structure** covered with **white anti-scratch paint**,
- parts in contact with food (**bowl and spiral**) in **stainless steel** ,
- **spiral revolutions : 80 rpm**,
- Fixed **tank : 20 lt** , diameter **360x210h mm**),
- **Maximum dough** capacity per cycle: **16 kg** ,
- **hourly production : 48 kg/h** ,
- **safety microswitch** on the tank lid,
- smoked **polycarbonate cover** ,
- available in **single-phase** and **three-phase** versions.

Accessories/Options:

- Stainless steel grilled tub lid,
- 4 wheel kit (2 with brake),
- Trolley for mixer.

CE MARK
MADE IN ITALY

TECHNICAL CARD

power supply	Monofase/Trifase
net weight (Kg)	57
gross weight (Kg)	70

AVAILABLE MODELS

FM20LN-T**Delivery****16 Kg SPIRAL MIXER, LIGHT LN Line, Three-phase V. 400/3**

16 Kg Spiral Mixer with 20 liter bowl, LIGHT LN line, suitable for soft dough, THREE-PHASE, V.400/3, Kw 0.55, weight 57 kg, dim.mm.380x653x652h

FM20LN-M**Delivery****16 Kg SPIRAL MIXER, LIGHT LN Line, Single Phase V. 230/1**

Spiral mixer, 16 kg LIGHT LN line, with 20 liter bowl, suitable for soft dough, SINGLE PHASE, V.230/1, Kw 0.55, weight 57 kg, dim.mm.380x653x652h