



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

SPIRAL MIXER with fixed tank from lt.16 to 12 Kg. Of maximum dough per cycle, hourly production Kg.48:

- thick **steel structure** ;
- painting with non-toxic epoxy powders for food;
- **tub , spiral , column and stainless steel tank protection grid** ;
- **tub** with a diameter of **320 mm** complete with a **breadcrumbing bar** (decreases mixing times);
- serial **timer** ;
- **emergency stop** button;
- **4 standard wheels** (2 with brake);
- transmission with **gearmotor in oil bath** ;
- **safety micro** in the tank lid.

Accessories / Optional :

- 2 speed motor.

CE marking

Made in Italy

TECHNICAL CARD

frequency (Hz)	50
net weight (Kg)	65
gross weight (Kg)	75
breadth (mm)	385
depth (mm)	670
height (mm)	725

AVAILABLE MODELS

PFD-IBT15**SPIRAL MIXER with 16 lt bowl for 12 Kg of dough, THREE-PHASE, V.400 / 3**

SPIRAL MIXER, with 16 lt fixed head and bowl, 12 kg dough capacity, complete with dough splitting rod, timer and wheels, V.400 / 3, Kw.0,75, Weight Kg. 65, dim.mm .385x670x725h

Delivery from 4 to 9 days**PFD-IBM15****SPIRAL MIXER with 16 liter bowl for 12 Kg of dough, SINGLE-PHASE, V.230 / 1**

SPIRAL MIXER, with head and 16 liter fixed bowl, 12 Kg dough capacity, complete with dough splitting rod, timer and wheels, V. 230/1, Kw.0,75, Weight Kg. 65, dim.mm .385x670x725h

Delivery from 4 to 9 days**TECHNICAL CARD****CODE/PICTURES****DESCRIPTION****PRICE/DELIVERY****PFD-2VEL****Optional - 2 Speed Motor for Impastrici**

Supplement for 2-speed Motor for Mixers series IBT and ITR

Delivery from 4 to 9 days