

# TECNOSERVICE'21 srl

by Tinti Sergio Via Carlo Pisacane, 134 61032 Fano (PU) Italy P.IVA IT0200411413 Tel. +39 0721 805911 FAX +39 0721 809794 e-mail: staff@technochef.it www.technochef.it www.technochef.eu

Services and Technologies for professional catering since 1973



# PROFESSIONAL DESCRIPTION

# SPIRAL MIXER with fixed basin of lt.32 for 25 Kg. Of maximum mixing per cycle, hourly production Kg.88:

- thick **steel structure**;
- $\circ\;$  painting with non-toxic epoxy powders for food;
- $\circ~\text{tub}$  , spiral , column and stainless steel tank protection grid ;
- **bathtub** with a diameter of **400 mm** complete with **a breadcrumbing rod** (decreases the mixing time);
- serial **timer**;
- emergency stop button;
- 4 standard wheels (2 with brake);
- $\circ$  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
motor power capacity (Kw)	1,1
gross weight (Kg)	94
breadth (mm)	424
depth (mm)	735
height (mm)	805

## **AVAILABLE MODELS**

#### PFD-IBT30



#### SPIRAL MIXER with 32 It bowl for 25 kg of dough, THREE-PHASE, V.400 / 3

SPIRAL MIXER, with 32 lt fixed head and bowl, 25 kg dough capacity, complete with dough splitting rod, timer and wheels, V.400 / 3, kw 1,1, Weight Kg. 86,6, dim. mm.424x735x805h

### **Delivery** from 4 to 9 days

#### PFD-IBM30



# SPIRAL MIXER with 32 It bowl for 25 kg of dough, SINGLE-PHASE, V.230 / 1 $\,$

SPIRAL MIXER, with 32 lt fixed head and bowl, 25 kg dough capacity, complete with dough splitting rod, timer and wheels, V.230 / 1, Kw.1,1, Weight Kg. 86,6 dim. mm.424x735x805h

**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