



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### PROFESSIONAL DESCRIPTION

**SPIRAL MIXER with fixed tank lt.41 for 35 Kg. Maximum mix per cycle, hourly production Kg.112:**

- 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 **450 mm** complete with a **breadcrumbing rod** (decreases the mixing time);
- 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

<b>frequency (Hz)</b>	50
<b>gross weight (Kg)</b>	108
<b>breadth (mm)</b>	480
<b>depth (mm)</b>	805
<b>height (mm)</b>	825

#### AVAILABLE MODELS

**PFD-IBT40****SPIRAL MIXER with tank of lt. 41 for 35 kg of dough, THREE-PHASE, V.400 / 3**

SPIRAL MIXER, with head and fixed tank of lt. 41, dough capacity 35 Kg, complete with dough splitting rod, timer and wheels, V.400 / 3, Kw.1,1, Weight Kg.95.4, dim .mm.480x805x825h

**Delivery****PFD-IBM40****SPIRAL MIXER with tank of lt. 41 for 35 kg of dough, SINGLE-PHASE, V.230 / 1**

SPIRAL MIXER, with head and fixed tank of lt. 41, dough capacity 35 Kg, complete with dough splitting rod, timer and wheels, V.230 / 1, Kw.1,1, Weight Kg.95.4, dim .mm.480x805x825h

**Delivery****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