



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

SPIRAL MIXER with fixed bowl from lt.48 to 42 Kg. Of maximum mix per cycle, hourly production Kg.128:

- 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

frequency (Hz)	50
gross weight (Kg)	109
breadth (mm)	480
depth (mm)	805
height (mm)	825

AVAILABLE MODELS

PFD-IBT50**SPIRAL MIXER with 48 lt bowl for 42 kg of dough, THREE-PHASE, V.400 / 3**

SPIRAL MIXER, with head and fixed 48-liter bowl, 42 kg dough capacity, complete with dough-splitting rod, timer and wheels, V.400 / 3, Kw.1,5, Weight Kg. 97.4, dim .mm.480x805x825h

Delivery from 4 to 9 days**PFD-IBM50****SPIRAL MIXER with 48 lt bowl for 42 kg of dough, SINGLE-PHASE, V.230 / 1**

SPIRAL MIXER, with head and fixed 48-liter bowl, 42 kg dough capacity, complete with dough-splitting rod, timer and wheels, V.230 / 1, Kw.1,5, Weight Kg. 97.4, dim .mm.480x805x825h

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