



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### PROFESSIONAL DESCRIPTION

##### 25 Kg SPIRAL MIXER with liftable head and removable bowl,

- Steel structure painted with non-toxic epoxy powders for food;
- **32 l bowl** with a diameter of **400 mm** complete with **dough splitter rod** (reduces mixing times);
- **emergency stop** button ;
- transmission with **gearmotor in oil bath** ;
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##### • ACCESSORIES-OPTIONAL

- 2 Speed Engine

• **CE mark**

**Made in Italy**

#### TECHNICAL CARD

<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	1,1
<b>net weight (Kg)</b>	94,6
<b>gross weight (Kg)</b>	103
<b>breadth (mm)</b>	424
<b>depth (mm)</b>	735
<b>height (mm)</b>	805

#### AVAILABLE MODELS

##### PFD-IMR30



##### 25 lt SPIRAL MIXER with liftable head and removable bowl, V.230/1 - Single phase

25 Kg SPIRAL MIXER, with liftable head and removable 32 lt bowl, complete with dough splitter rod, timer and wheels, V.230/1, Kw.1,1, Weight Kg.94,6, dim.mm. 424x735x805h

**Delivery** from 4 to 9 days

**PFD-ITR30****25 Kg SPIRAL MIXER with liftable head and removable bowl, V.400/3 - Three-phase**

25 Kg SPIRAL MIXER, with liftable head and removable 32 lt bowl, complete with dough splitter rod, timer and wheels, V.400/3, Kw.1,1, Weight Kg.94,6, dim.mm. 424x735x805h

**Delivery** from 4 to 9 days

**TECHNICAL CARD****CODE/PICTURES****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