

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

SPIRAL MIXER with LIFTABLE HEAD and REMOVABLE BOWL of 60 Kg of dough maximum per cycle, 2 SPEED VERSION:

- \circ very thick steel structure ;
- o painting with non-toxic epoxy powders for food;
- $\circ~$ bowl, spiral, column in high resistance stainless steel ;
- stainless steel tank protection grid;
- transmission with oil bath gearmotor;
- tub size 550x370 mm 75 lt;
- series timer;
- $\circ\;$ electrical system and safety device according to CE standards.
- Supplied
- 4 wheel kit (2 with brake)

CE mark **MADE IN ITALY**

TECHNICAL CARD	
power supply	Monofase/Trifase
Volts	V 400/3 +N
frequency (Hz)	50
net weight (Kg)	270
breadth (mm)	1020
depth (mm)	575
height (mm)	1010

AVAILABLE MODELS

TCF163-001800



60 Kg SPIRAL MIXER with LIFTING HEAD and REMOVABLE BOWL, 2 Speeds - V. 400/3+N -- REQUEST A QUOTE
60 Kg spiral mixer with lifting head and 75 liter removable bowl, 2 SPEED version, V.400/3, Kw.2.6/3.4, Weight 270 Kg, dim.mm.1020x575x1010h

€ 0,00 VAT escluded
Shipping to be calculed

Delivery