



**PROFESSIONAL DESCRIPTION**

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

- **very thick steel structure ;**
- painting with non-toxic epoxy powders for food;
- **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 ;**
- electrical system and safety device according to CE standards.
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- Supplied
- 4 wheel kit (2 with brake)

**CE mark**  
**MADE IN ITALY**

**TECHNICAL CARD**

<b>power supply</b>	Monofase/Trifase
<b>Volts</b>	V 400/3 +N
<b>frequency (Hz)</b>	50
<b>net weight (Kg)</b>	270
<b>breadth (mm)</b>	1020
<b>depth (mm)</b>	575
<b>height (mm)</b>	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 excluded*  
**Shipping to be calculated**

**Delivery**