



PROFESSIONAL DESCRIPTION

12 Kg SPIRAL MIXER with 16 liter fixed bowl - especially suitable for soft doughs such as bread, pizza and piadina:

- high performance **stainless steel structure** covered with **white scratch-resistant paint**,
- parts in contact with food (**bowl** , **lid** , **spiral** and **rod**) in **AISI 304 stainless steel**,
- **tub diameter 320x210h mm - 16 lt**
- **stainless steel tank cover**,
- **safety microswitch** on the tank lid.

**CE MARK
MADE IN ITALY**

TECHNICAL CARD

power supply	Monofase/Trifase
breadth (mm)	400
depth (mm)	630
height (mm)	700

AVAILABLE MODELS



12 Kg Spiral Mixers with Fixed Bowl, THREE-PHASE, V.380/3+N

12 Kg SPIRAL MIXER with 16 liter FIXED BOWL, THREE-PHASE, V 380/3+N, kW 0.55, weight 67 kg, dimensions 400x630x700h mm

€ 865,06

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

RTSK15M



12 Kg Spiral Mixers with Fixed Bowl, Single Phase V.230/1

12 Kg SPIRAL MIXER with 16 liter FIXED BOWL, SINGLE PHASE, V 230/1, kW 0.55, weight 68 kg, dimensions 400x630x700h mm

€ 886,61

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

RTSK152V



12 Kg Spiral Mixers with Fixed Bowl, 2 Speeds, Three-Phase V.380/3+N

12 Kg SPIRAL MIXER with HEAD and 16 liter FIXED BOWL - 2 SPEED, THREE-PHASE, V 380/3+N, kW 0.75/1.1, weight 73.5 kg, dimensions 400x630x700h mm

€ 920,47

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days