



**TECNOSERVICE'21 srl**  
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Services and Technologies for professional catering since 1973



| CODE          | DESCRIPTION   | PRICE/DELIVERY   |
|---------------|---|--|
| <b>RTSK10</b> | 6 kg SPIRAL MIXER with 7 liter bowl, SINGLE PHASE, V 230/1, kW 0.22, weight 34 kg, dimensions 290x450x550h mm | <b>€ 618,78</b><br><i>VAT excluded</i><br><b>Shipping to be calculated</b><br><b>Delivery from 4 to 9 days</b> |

**PROFESSIONAL DESCRIPTION**

**6 kg SPIRAL MIXER, 7 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 **dough splitting rod** ) in **AISI 304 stainless steel**,
- **tub dimensions 240x160 mm, 7 lt,**
- safety microswitch on the tank lid.

**CE MARK**  
**MADE IN ITALY**

**TECHNICAL CARD**

|                                  |          |
|----------------------------------|----------|
| <b>power supply</b>              | Monofase |
| <b>Volts</b>                     | V 230/1  |
| <b>frequency (Hz)</b>            | 50       |
| <b>motor power capacity (Kw)</b> | 0,22     |
| <b>net weight (Kg)</b>           | 34       |
| <b>breadth (mm)</b>              | 290      |
| <b>depth (mm)</b>                | 450      |
| <b>height (mm)</b>               | 550      |