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Services and Technologies for professional catering since 1973



AUTOMATIC SPIRAL MIXER for 60 Kg of dough (100 lt bowl), 2 SPEED , 2 independent MOTORS for SPIRAL and BATHTUB :

- $\circ~$ the SP Series automatic spiral mixer is the ideal machine for bakeries, pastry shops and pizzerias ;
- $\circ~$ Suitable for HIGHLY HYDRATED DOUGH;
- made of very thick steel and with highly reliable and robust mechanical components for continuous use and for the creation of tough doughs;
- bowl, spiral, column in high resistance stainless steel ;
- stainless steel protection grille ;
- stainless steel coated head plate;
- 2 independent motors for spiral and bowl;
- 2 speeds for the SPIRAL: revolutions 98 / 198 minutes;
- 1 speed for the TANK: laps 21 minutes;
- $\circ~$ 2 electronic timers for automatic management of mixing speeds ;
- pulse rotation of the bowl;
- predisposition for tipper on bench or divider;
- inversion of the direction of rotation of the bowl;
- V-belt transmission for maximum silence;
- adjustable front **support feet** in stainless steel;
- rear wheels for easy movement;
- electrical system and safety devices according to CE standards.

TECHNICAL DATA :

$\circ~$ finished dough capacity 60 kg ~

- tank volume 100 litres
- flour capacity max 40 Kg
- spiral motor Kw 1.5/3
- bath motor Kw 0.55
- weight 370 kg
- external dimensions 630x1180x1312h

CE mark Made in Italy

TECHNICAL CARD			
power supply		Trifase	
Volts		V 400/3	
frequency (Hz)		50	
motor power capacity (Kw)		3,00	
net weight (Kg)		370	
breadth (mm)		630	
depth (mm)		1180	
	height (mm)	1312	
TECHNICAL CARD			
CODE/PICTURES		DESCRIPTION	PRICE/DELIVERY
TCF163-005001 Image: Control panel Digital control panel			
	DIGITAL CONTROL Digital control panel +	PANEL + WATER METER - water meter.	

