

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TCF163-003100

Automatic 40 kg SPIRAL mixer, professional for BAKERIES, PASTRY SHOPS and PIZZERIAS, 1 SINGLE MOTOR for bowl and spiral, 2 speeds, V.380/3+N, Kw.1,5/3 - Kg. 300, dim. mm.550x1020x1230h

PROFESSIONAL DESCRIPTION

AUTOMATIC SPIRAL MIXER for 40 Kg of dough (80 liter bowl), 2 SPEED , 1 SINGLE MOTOR for SPIRAL and BOWL :

- the SP01 Series automatic spiral mixer is the ideal machine for bakeries, pastry shops and pizzerias;
- 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;
- $\circ\,$ bowl, spiral, column in high resistance stainless steel ;
- stainless steel protection grille;
- stainless steel coated head plate;
- \circ 1 single motor for spiral and bowl with 2 speeds;
- Speed for the SPIRAL: revolutions 112 / 224 minutes;
- Speed for the TANK: laps 12 / 24 minutes;
- $\circ\,$ 2 electronic timers for automatic management of mixing speed ;
- pulse rotation of the bowl;
- $\circ \ \ \, \text{\textbf{V-belt transmission}} \ \, \text{for maximum silence;}$
- adjustable front **support feet** in stainless steel;
- rear wheels for easy movement;
- $\circ\,$ electrical system and safety devices according to CE standards.

TECHNICAL DATA:

- finished dough capacity 40 kg
- tank volume 80 litres
- flour capacity max 25 Kg
- spiral motor Kw 1.5/3
- weight 300 kg
- o external dimensions 550x1020x1230h

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)	300
breadth (mm)	550
depth (mm)	1020
height (mm)	1230

