



**TECNOSERVICE'21 srl**

by Tinti Sergio  
Via Carlo Pisacane, 134  
61032 Fano (PU) Italy  
P.IVA IT0200411413

Tel. +39 0721 805911  
FAX +39 0721 809794  
e-mail: [staff@technochef.it](mailto:staff@technochef.it)  
[www.technochef.it](http://www.technochef.it)  
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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>TCF163-003200</b>	Automatic 60 kg SPIRAL mixer, professional for BAKERIES, PASTRY SHOPS and PIZZÉRIAS, 1 SINGLE MOTOR for bowl and spiral, 2 speeds, V.380/3+N, Kw.1,5/3 - Kg. 325, dim. mm.620x1070x1230h	

**PROFESSIONAL DESCRIPTION**

**AUTOMATIC SPIRAL MIXER for 60 Kg of dough (100 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;
- **bowl, spiral, column in high resistance stainless steel** ;
- **stainless steel protection grille** ;
- stainless steel coated head plate;
- **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;
- **2 electronic timers for automatic management of mixing speeds** ;
- **pulse 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 :**

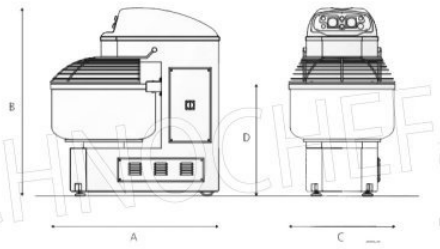
- **finished dough capacity 60 kg**
- **tank volume 100 litres**
- max flour capacity 35 Kg
- **spiral motor Kw 1.5/3**
- weight 325 kg
- external dimensions 620x1070x1230h

**CE mark****Made in Italy****TECHNICAL CARD**

<b>power supply</b>	Trifase
<b>Volts</b>	V 400/3
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	3,00
<b>net weight (Kg)</b>	325
<b>breadth (mm)</b>	620
<b>depth (mm)</b>	1070
<b>height (mm)</b>	1230

## DIMENSIONI

DIMENSIONS / DIMENSIONS



Capacità d'impasto Kneading capacity Capacité de pâte kg	Capacità Farina Flour capacity Capacité de farine kg	Volume vasca Bowl volume Volume de la cuve lit	Motore spirale Spiral motor Moteur de la spirale kW	Dimensioni Dimensions Dimensions mm A B C	Volt Volt Volt	Peso Weight Poids kg
60	35	100	1,5/3	1070/1230/620	400/50/3	325