

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

SPIRAL MIXER with head and fixed 75 liter bowl:

- very thick **steel structure**,
- painting with non-toxic epoxy powders for food,
- bowl, spiral, column in high resistance stainless steel,
- dough capacity 60 kg,
- o flour capacity 40 kg,
- tub dimensions 550x370 mm,
- o stainless steel protection grille,
- transmission with oil bath gearmotor ,
- series timer,
- wheels with brake as standard,
- available with single-phase or three-phase 2-speed motor,
- electrical system and safety devices according to CE standards.

MADE IN ITALY

TECHNICAL CARD	
net weight (Kg)	250
breadth (mm)	1020
depth (mm)	575
height (mm)	1010

AVAILABLE MODELS

TCF163-003010



60 kg SPIRAL MIXER (75 lt well), SINGLE-PHASE, V.230 / 1

Spiral mixer with head and 75 liter fixed bowl, dough capacity 60 Kg, V 230/1, Kw.2,6, Weight 250 Kg, dim.mm.1020x575x1010h

TCF163-003030



SPIRAL MIXER 60 Kg (75 liter tank), 2 SPEED, THREE PHASE, V.400 / 3
Spiral mixer with head and 75 liter fixed bowl, dough capacity 60 Kg, 2 speeds, V 400/3, Kw.2,6 / 3,4, Weight 250 Kg, dim.mm.1020x575x1010h