



**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** ,
- flour capacity 40 kg,
- tub **dimensions 550x370 mm** ,
- 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**

<b>net weight (Kg)</b>	250
<b>breadth (mm)</b>	1020
<b>depth (mm)</b>	575
<b>height (mm)</b>	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