



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>RT-SK50TR/2V</b>	SPIRAL MIXER of 43 Kg, with BOWL of lt. 48 - 2 Three-phase speed, V.400/3, Kw.1,5/2,2, Weight Kg.110,5, dim. Tank mm 450x300, dim.mm.495x800x798h	<b>€ 1.397,64</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days

**PROFESSIONAL DESCRIPTION**

**43 Kg SPIRAL MIXER WITH 48 LT BOWL, THREE-PHASE 2 SPEED, :**

- ideal for working doughs for pizzerias, patisseries, bakeries,
- the particular shape of the spiral allows you to obtain perfectly blended doughs in just a few minutes,
- **bowl, spiral, spacca pasta and protection grid in stainless steel,**
- **Frame built in white painted steel,**
- **chain transmission system and gearmotor in oil bath** which guarantees sturdiness over time and low noise,
- **equipped with a 2-speed three-phase motor,**
- availability of motors with **60HZ** frequency, UL certified and **240V** with English plug.
- **Emergency stop** activated by grate lifting
- **1 year warranty** against mechanical manufacturing defects.
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- **Tank volume 48 lt**
- **Dough capacity Maximum 43 kg**
- Bowl dimensions mm. 450x300
- **Power 1.5 - 2.2 kW**
- External dimensions mm 495x800x798h

**MADE IN ITALY**  
**CE MARK**

**TECHNICAL CARD**

<b>power supply</b>	Trifase
<b>Volts</b>	V 400/3
<b>frequency (Hz)</b>	60
<b>motor power capacity (Kw)</b>	2,2

<b>net weight (Kg)</b>	110,5
<b>gross weight (Kg)</b>	112
<b>breadth (mm)</b>	495
<b>depth (mm)</b>	800
<b>height (mm)</b>	798