



**PROFESSIONAL DESCRIPTION**

**17 Kg SPIRAL MIXER with 21 liter fixed bowl, especially suitable for soft doughs such as bread, pizza and piadina, single-phase and three-phase version:**

- high performance **stainless steel structure** covered with **white scratch-resistant paint**,
- parts in contact with food ( **tank , lid, spiral** ) in **AISI 304 stainless steel**,
- **tub dimensions 360x210 mm - 22 lt**
- safety microswitch on the tank lid.

**CE MARK  
MADE IN ITALY**

**TECHNICAL CARD**

<b>power supply</b>	Monofase/Trifase
<b>motor power capacity (Kw)</b>	0,75
<b>breadth (mm)</b>	400
<b>depth (mm)</b>	630
<b>height (mm)</b>	700

**AVAILABLE MODELS**

**RTSK20-T**



**17 Kg SPIRAL MIXER with 1 liter FIXED BOWL. 21, THREE-PHASE, V.400/3+N**

17 kg SPIRAL MIXER with HEAD and FIXED BOWL of 21 litres, dough capacity 17 kg, THREE-PHASE, V 400/3, KW 0.75, weight 68 kg, dimensions 400x630x700h mm

**€ 855,82**

*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 4 to 9 days

### RTSK20-M



#### **17 Kg SPIRAL MIXER with 1 liter FIXED BOWL. 21, SINGLE PHASE, V.230/1**

17 kg SPIRAL MIXER with 21 liter bowl, SINGLE PHASE, V 230/1, kW 0.75, weight 69 kg, dimensions 400x630x700h mm

**€ 861,98**

*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 4 to 9 days

### RTSK20-TR2V



#### **17 Kg SPIRAL MIXER with 1 liter BATHTUB. 21 - 2 SPEED, THREE-PHASE, V.400/3+N**

17 Kg SPIRAL MIXER with 21 liter BOWL - 2 SPEED, THREE-PHASE, V 400/3+N, kW 0.75/1.1, weight 74.5 kg, dimensions 400x630x700h mm

**€ 985,12**

*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 4 to 9 days