



PROFESSIONAL DESCRIPTION

SPIRAL MIXER with 25 kg 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 400x260 for 32 litres**,
- safety microswitch on the tank lid.

**CE MARK
MADE IN ITALY**

TECHNICAL CARD

power supply	Monofase/Trifase
breadth (mm)	440
depth (mm)	680
height (mm)	780

AVAILABLE MODELS

RTSK30-T



25 Kg SPIRAL MIXER, THREE-PHASE, V.400/3
25 kg SPIRAL MIXER with 32 liter bowl, THREE-PHASE, V 400/3, kW 1.1, weight 94 kg, dimensions 440x680x780h mm

€ 1.089,33

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

RTSK30-M



25 Kg SPIRAL MIXER, SINGLE PHASE, V.230/1
25 kg SPIRAL MIXER with 32 liter bowl, SINGLE PHASE, V 230/1, kW 1.1, weight 95 kg, dimensions 440x680x780h mm

€ 1.092,56

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

RTSK30-TR2V



SPIRAL MIXER, 25 Kg, 2 SPEED, THREE-PHASE, V.400/3

25 Kg SPIRAL MIXER with HEAD and 32 liter FIXED BOWL, 2 SPEED, THREE-PHASE, V 400/3, kW 1.25/1.8, weight 97.5 kg, dimensions 440x680x780h mm

€ 1.254,18

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days