



TECNOSERVICE'21 srl

by Tinti Sergio
Via Carlo Pisacane, 134
61032 Fano (PU) Italy
P.IVA IT0200411413

Tel. +39 0721 805911
FAX +39 0721 809794
e-mail: staff@technochef.it
www.technochef.it
www.technochef.eu

Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

36 Kg SPIRAL MIXER - 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 450x260 mm for 41 litres**,
- safety microswitch on the tank lid.

CE mark
MADE IN ITALY

TECHNICAL CARD

| | |
|----------------------------------|------------------|
| power supply | Monofase/Trifase |
| motor power capacity (Kw) | 1,1 |
| net weight (Kg) | 104 |
| breadth (mm) | 495 |
| depth (mm) | 800 |
| height (mm) | 798 |

AVAILABLE MODELS

RTSK40-T



36 Kg SPIRAL MIXER, THREE-PHASE, V.400/3
36 kg SPIRAL MIXER with 41 liter bowl, THREE-PHASE, V
400/3, kW 1.1, weight 103.5 kg, dimensions
495x800x798h mm

€ 1.126,73

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

RTSK40-M



36 Kg SPIRAL MIXER, SINGLE PHASE, V.230/1
36 kg SPIRAL MIXER with 41 liter bowl, SINGLE PHASE, V 230/1, kW 1.1, weight 96 kg, dimensions 495x800x798h mm

€ 1.132,89

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

RTSK40-TR2V



SPIRAL MIXER, 36 Kg, 2 SPEED, THREE-PHASE, V.400/3

SPIRAL MIXER with HEAD and FIXED BOWL of 41 litres, dough capacity 36 kg, 2 SPEED, THREE-PHASE, V 400/3, kW 1.25/1.8, weight 107 kg, dimensions 495x800x798h mm

€ 1.243,71

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days