

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

43 kg SPIRAL MIXER with 48 liter bowl, especially suitable for soft doughs such as bread, pizza and piadina,

- high performance stainless steel structure covered with white scratch-resistant paint ,
- parts in contact with food (bowl , lid, spiral and dough splitting rod) in AISI 304 stainless steel,
- \circ tub dimensions 450x300 for 48 litres,
- safety microswitch on the tank lid.

CE mark MADE IN ITALY

TECHNICAL CARD		
power supply	Monofase/Trifase	
motor power capacity (Kw)	1,5	
breadth (mm)	495	
depth (mm)	800	
height (mm)	798	

AVAILABLE MODELS





43 Kg SPIRAL MIXER with 48 it bowl, THREE-PHASE V.400/3

43 Kg SPIRAL MIXER with 48 liter BOWL, THREE-PHASE, V 400/3, 1.5 kW, weight 107.5 kg, dimensions 495x800x798h mm

€ 1.292,97

VAT escluded

Shipping to be calculed

Delivery from 4 to 9 days

RTSK50-M



43 Kg SPIRAL MIXER with 48 lt bowl, SINGLE-PHASE, V.230/1
43 Kg SPIRAL MIXER with 48 liter BOWL, SINGLE-PHASE V 230/1, 1.5 kW, weight 109 kg, dimensions 495x800x798h mm

€ 1.311,44 VAT escluded
Shipping to be calculed

Delivery from 4 to 9 days

RTSK50-VV



43 SPIRAL MIXER with 48 It bowl, 2 SPEEDS, THREE-PHASE, V.400/3
43 Kg SPIRAL MIXER with 48 liter BOWL, 2 SPEEDS, THREE-PHASE, V 400/3, kW 1,5/2,2, weight 110,5 kg, dimensions mm 495x800x798h

€ 1.397,64 VAT escluded Shipping to be calculed

Delivery from 4 to 9 days