



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**,
- **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

RTSK50-T



43 Kg SPIRAL MIXER with 48 lt 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 excluded
Shipping to be calculated

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 excluded
Shipping to be calculated

Delivery from 4 to 9 days

RTSK50-VV



43 SPIRAL MIXER with 48 lt 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 excluded
Shipping to be calculated

Delivery from 4 to 9 days