



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>CT-SP05VE</b>	Spiral mixer with fixed bowl of 7.2 litres, dough capacity 5 Kg, speed variator, V.230/1, Kw.0.55, Weight 40 Kg, dim.mm.290x510x530/700h	<b>€ 1.198,53</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 8 to 15 days

PROFESSIONAL DESCRIPTION

**SPIRAL MIXER, with fixed 7.2 liter bowl for 5 kg of dough:**

- **Ideal for quickly working dough for bread and pizza** , allowing excellent oxygenation;
- **Mixing capacity Kg.5** ;
- **Fixed stainless steel tank of 7.2 litres** ;
- **Bowl dimensions mm.260x150** ;
- Transmissions with toothed belt and steel gears;
- **Speed variator** ;
- **1 digital timer 0-99 minutes** ;
- Machine on anti-vibration feet;
- Minimum mixes up to 10% of the total capacity are also guaranteed;
- Reduced mixing times guaranteed due to the particular development of the spiral tool which skims the internal side, bottom and curvature of the bowl;
- Suitable tool and bowl speed ratio for highly hydrated doughs, up to 85-90%;
- **Tool, bowl, tool holder and screws in stainless steel** ;
- ABS thermoformed protection cover with hole for inspection/additions (according to European standard UNI EN 453)
- 230V-single-phase connection (three-phase internal system).

**TECHNICAL FEATURES**

- Engine power: 0.55 kW
- Weight: 40 kg
- Dim.mm.(LxDxH): 290x510x530/700h
- Variable tool speed: from 80 to 230 rpm
- Variable vac speed: from 6 to 34 rpm
- Tank capacity: 7.2 litres
- Dough capacity: 5 kg

**OPTIONAL :**

- Stainless steel machine structure
- 110V single-phase connection

**CE MARK****TECHNICAL CARD**

<b>power supply</b>	Monofase
<b>Volts</b>	V 230/1
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	0,55
<b>breadth (mm)</b>	290
<b>depth (mm)</b>	510
<b>height (mm)</b>	700

**DESCRIZIONE DEI COMANDI**



N°	Descrizione	Attuatore	Colore
1	Interruttore generale	Interruttore	/
2	Rpm giri utensile	Display	Nero-rosso
3	Tempo di impasto	Display	Nero-rosso
4	Settaggio tempo di impasto (*)	Pulsante-i	Nero
5	Regolazione velocità	Volantino	Nero
6	Stop macchina	Pulsante	Nero-rosso
7	Partenza ciclo	Pulsante	Nero-rosso

(\*) per attivarlo/disattivarlo, premere i due tasti + e - insieme