



TECNOSERVICE'21 srl

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CODE	DESCRIPTION	PRICE/DELIVERY
CT-SP10VE	Spiral mixer with fixed 12 liter bowl, 10 kg dough capacity, speed variator, V.230/1, 0.75 kW, weight 45 kg, dim.mm.310x540x550/730h	€ 1.300,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days
PROFESSIONAL DESCRIPTION		

SPIRAL MIXER, with fixed 12 liter bowl for 10 kg of dough:

- **Ideal for quickly working dough for bread and pizza** , allowing excellent oxygenation;
- **Mixing capacity Kg.10** ;
- **Fixed stainless steel tank of 12 litres** ;
- **Bowl dimensions mm.280x195** ;
- 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: 0.75 kW
- Weight: 45 kg
- Dim.mm.(WxDxH): 310x540x550/730h
- Variable tool speed: from 80 to 230 rpm
- Variable vac speed: from 6 to 34 rpm
- Tank capacity: 12 litres
- Dough capacity: 10 kg

OPTIONAL :

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

CE MARK

TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	0,75
breadth (mm)	310
depth (mm)	540
height (mm)	730

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