



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>FM-50SL</b>	50kg spiral mixer with lifting head and 62 liter fixed bowl, 1 speed, V.400/3, kW 2.2, weight 185 kg, dim.mm.927x520x1074h	<b>€ 1.956,73</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days

**PROFESSIONAL DESCRIPTION**

**SPIRAL MIXER with LIFTABLE HEAD and FIXED BOWL of 50 Kg :**

- **Machine for making different types of dough** , especially suitable for soft doughs such as bread, pizza and piadina;
- **Structure covered with scratch-resistant paint** ;
- Parts in contact with food such as **the bowl, spiral and dough splitting rod are made of AISI 304 stainless steel** ;
- Safety microswitch on the tank lid;
- **The tank has a total capacity of 50 kg of dough for a volume of 62 litres** , the dimensions of the container are 50 cm in diameter and 31 cm in height;
- **Hourly production: 150 kg/h** ;
- **Spiral revolutions: 80 rpm** ;
- **The standard machine is not equipped with a timer** , upon request an optional mechanical timer can be added which will be installed on the machine before shipping;
- Available only with **AISI 304 stainless steel grilled lid** .

**Accessories/Options :**

- Mechanical timer
- Wheel kit
- Double speed (only for machines with three-phase power supply)





**CE MARK**  
**MADE IN ITALY**

**TECHNICAL CARD**

<b>power supply</b>	Trifase
<b>Volts</b>	V 400/3
<b>frequency (Hz)</b>	50

<b>motor power capacity (Kw)</b>	2,2
<b>net weight (Kg)</b>	185
<b>gross weight (Kg)</b>	200
<b>breadth (mm)</b>	927
<b>depth (mm)</b>	520
<b>height (mm)</b>	1074

#### TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<b>FM-TM</b> 	<b>Fimar - MECHANICAL TIMER</b> Mechanical timer for spiral mixers Mod.7-12-18-25-38-50 SB-SR-SL	<b>€ 30,19</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>FM-SVM</b> 	<b>Fimar - SALVAMOTORE</b> Motor protector, not with 2 speeds, for spiral mixers Mod.7-12-18-25-38-50 SB-SR-SL and Mod.15-20-30-40 LN.	<b>€ 71,56</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>FM-KITRUOTE-50</b> 	<b>Fimar - 4 WHEEL KIT</b> Kit of 4 wheels, 2 of which with brake, for spiral mixer Mod.50 SB-SR-SL	<b>€ 98,67</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>FM-2VEL50</b> 	<b>Fimar - ENGINE with 2 SPEED</b> Surcharge for 2-speed, three-phase motor for spiral mixer Mod. 50 SR-SB-SL	<b>€ 161,22</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days