

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

SPIRAL MIXER with head and fixed 20 liter bowl:

- very thick **steel structure**,
- o painting with non-toxic epoxy powders for food,
- o bowl, spiral, column in high resistance stainless steel,
- o dough capacity 18 kg,
- $\circ~$ tub dimensions 360x210 mm ,
- series timer,
- wheels with brake as standard,
- o stainless steel protection grille,
- transmission with oil bath gearmotor,
- $\circ\,$ available with single-phase and three-phase 2-speed motor,
- $\circ\;$ electrical system and safety devices according to CE standards.

MADE IN ITALY

net weight (Kg) 65 breadth (mm) 697	TECHNICAL CARD	
breadth (mm) 697		net weight (Kg
		breadth (mm
depth (mm) 390		depth (mm
height (mm) 702		height (mm

AVAILABLE MODELS

TCF163-002600



SPIRAL MIXER of 18 Kg (tank of lt. 20), SINGLE-PHASE, V.230 / 1

Spiral mixer with head and 20 liter fixed bowl, dough capacity 18 Kg, V 230/1, kW 0.90, dim. mm 697x390x702h

TCF163-002630



18 Kg SPIRAL MIXER (20 liter bowl), 2 SPEED, THREE-PHASE, V.400/3Spiral mixer with head and fixed 20 liter bowl, 18 kg dough capacity, 2 speeds, V 400/3, kW 0.60/0.80, dim. mm 697x390x702h