



TECNOSERVICE'21 srl
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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

SPIRAL MIXER with head and fixed 33 liter bowl:

- very thick **steel structure** ,
- painting with non-toxic epoxy powders for food,
- **bowl , spiral , column in high resistance stainless steel** ,
- **dough capacity 25 kg**,
- **tub dimensions 400x260 mm** ,
- series **timer** ,
- **wheels with brake** as standard,
- stainless steel protection grid,
- transmission with oil bath gearmotor ,
- **available with single-phase and three-phase 2-speed motor**,
- electrical system and safety devices according to CE standards.

MADE IN ITALY

TECHNICAL CARD

net weight (Kg)	95
breadth (mm)	762
depth (mm)	430
height (mm)	786

AVAILABLE MODELS

TCF163-002710



25 Kg SPIRAL MIXER (33 liter bowl), SINGLE PHASE, V.230/1

Spiral mixer with head and fixed 33 liter bowl, dough capacity 25 kg, V 230/1, kW 1.10, dim. mm 762x430x786h

TCF163-002730



25 Kg SPIRAL MIXER (33 liter bowl), 2 SPEED, THREE-PHASE, V.400/3

Spiral mixer with head and 33 liter fixed bowl, 25 kg dough capacity, 2 speeds, V 400/3, kW 1.00/1.40, dim. mm 762x430x786h