

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



	SPIRAL MIXER, with head and fixed bowl of 7 litres, dough capacity 5 Kg, complete with dough splitting rod, timer and wheels, V.230/1, Kw.0.37, Weight 41 Kg, dim.mm .240x500x500h	€ 547,99 VAT escluded Shipping to be calculed Delivery from 4 to 9 days
CODE	DESCRIPTION	PRICE/DELIVERY

PROFESSIONAL DESCRIPTION

SPIRAL MIXER, with fixed 7 liter bowl for 5 kg of dough maximum per cycle, hourly production of 29 kg:

- $\circ \ \ \text{very thick } \textbf{steel structure} \ ;$
- painting with non-toxic epoxy powders for food;
- \circ tank , spiral , column and tank protection grill in stainless steel;
- bowl with a diameter of **240 mm** complete with dough splitting rod (reduces mixing times);
- series timer;
- \circ emergency stop button;
- 4 standard wheels (2 with brakes);
- transmission with oil bath gearmotor;
- safety micro in the tank lid.

CE mark

Made in Italy		
TECHNICAL CARD		
power supply	Monofase	
Volts	V 230/1	
frequency (Hz)	50	
motor power capacity (Kw)	0,37	
net weight (Kg)	41	
gross weight (Kg)	45	
breadth (mm)	240	
depth (mm)	500	
height (mm)	500	