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Estimate No. **7086** of the **12/22/2024**

Info

CALL us for FREE consulting service Tel 091 685 1784 or CHAT with us on Whatsapp +393518753628



| Cod. art. | Description | Qty | Price | Discount | Amount |
|-----------|-------------|-----|-------|----------|--------|
|-----------|-------------|-----|-------|----------|--------|

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|-----------|-------------------------|---|--|--|------------------|
| AFP/ 40TL | Spiral mixer AFPSUN40TL | 1 | | | €3,788.00 |
|-----------|-------------------------|---|--|--|------------------|



- Single phase model with fixed head -
 Dough per cycle kg 40
 - Nr. 6 speeds - Power hp 1 - 750 w 230 v single phase -
 Stainless steel structure and tank - 12 months warranty

Optional :
 - Color customization
 - Electromechanical timer

Technical Sheet

| | |
|--|--|
| Power 0.75 Kw (1 Hp) | Painting with non-toxic epoxy powders for food |
| Power supply 230-400V / 3/50 Hz | Dough per cycle 40 Kg |
| Speed number 6 | Tank size 55 Lt |
| Dimension cm L 54 x P 85 x H 96 | Net weight 140 Kg |
| Increased toothed belt | Transmission on pre-lubricated ball bearings |
| 304 stainless steel bowl, spiral, bowl guard and dough divider | Hand-guard in stainless steel on the whole range |
| INVERTER in 220V | Excellent for doughs from 55% up to 100% hydration |



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For countries outside of Italy, shipping costs may vary. We will send you a quotation after receiving this order confirmation.

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