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Estimate No. **7020** of the **11/20/2024**

**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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FIMAR/12CN S/TRF	AFP / 12CNS / TRF spiral mixer	1			<b>€1,060.00</b>
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- Three-phase model - Dough per cycle 12 kg - Hourly production kg / h 36 - Power hp 1 - 750w 230/400 v three-phase
- Lifting head - Removable tank

**Optional :**

- Bath extraction handles
- Grilled lid in stainless steel
- Hours - CE standard
- Low cart H 8 cm - CE standard
- Motor for 2 speeds - Spiral revs 90/180 rpm - CE standard
- Motor protection not usable for 2nd speed - CE standard
- Wheel set H 13 cm - CE standard

**Technical Sheet**

Power 0.75 Kw (1 Hp)	Second speed power 0.75 / 0.55 Kw (1 / 0.75 Hp)
Power supply 230- 400V / 3/50 Hz	Dough for 12 Kg cycle
Hourly production 36 Kg / h	Tank size 16 Lt ( 32 x 21 cm)
Spiral turns 90 rpm	Spiral turns second speed 90/180 rpm
Net weight 56 Kg	Structure covered with anti-scratch paint
Tub, spiral and rod splits pasta in stainless steel	Safety microswitch on lid
Grid lid in stainless steel	



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