

Via Maltese, 62/64 - 90146 Palermo (PA) - Italia
 Tel. 091 685 1784 Mobile +39 351 8753628
 e-mail: info@allfoodproject.com website: www.allfoodproject.com.com
 C.F. GLLBGI66L21G273C VAT Number 03765550821 Company Registered Number 162241

Estimate No. **7024** of the **11/21/2024**

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 |
|-----------------|--|-----|-------|----------|------------------|
| FIMAR/FF/30/TRF | Mixer on the AFP / FF / 30 / TRF force | 1 | | | €2,570.00 |



- Three-phase model - Dough per cycle 30 kg - Hourly production kg / h 90, hp power 1- 750w 230/400 v three-phase - Aluminum shoulders and ABS plastic shawl covers

Optional :
 - Low stand with wheels L 76 x P 47 x H 130
 - Overall dimensions L 65 x D 90 x H 68/128 cm

Technical Sheet

| | |
|--|---------------------------------|
| Power 0.75 Kw (1 HP) | Power supply 230-400V / 3/50 Hz |
| Dough for 30 Kg cycle | Hourly production 90 Kg / h |
| Bowl size 500 x 210 h mm | Fork turns 30.2 rpm |
| High stand with wheels W 63 x D 58 x H 67 cm | Fiberglass carcass |
| Safety microswitches on the lid | Net weight 81 Kg |
| Timer 0 - 30 minutes | Stainless steel tub and fork |



[+ Add Product](#)



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

Pursuant to Legislative Decree 196/2003 we only use your data for the purpose of communicating with existing commercial relations between us.
Please check your personal data, VAT number and Tax Code. We are not responsible for any errors.