

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. **7219** of the **02/22/2025**

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/12CN MF | AFP / 12CN spiral mixer with lifting head and removable bowl | 1 | | €1,092.00 | |
|---------------|--|---|--|------------------|--|



- Single-phase model - Dough per cycle 12 kg - Hourly production kg / h 36, power hp 1 - 750w 230v single phase

- Optional :**
- Bath extraction handles
 - Grilled lid in stainless steel
 - Hours - CE standard
 - Low cart H 8 cm - 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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