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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/25FN MF | Spiral kneader AFP / 25FN with lifting head | 1 | | €1,256.00 | |
|---------------|---|---|--|------------------|--|



- Single-phase model - Dough per cycle 25 kg - Hourly production kg / h 75, power hp 2 - 1500w 230v single phase

- Optional :**
- 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 1,5 Kw (2 Hp) | Power second speed 1.5 / 1.1 Kw (2 / 1.5 Hp) |
| Power supply 230- 400V / 3/50 Hz | Dough for 25 Kg cycle |
| Hourly production 75 Kg / h | Tank size 32 Lt (40 x 26 cm) |
| Spiral turns 90 rpm | Spiral turns second speed 90/180 rpm |
| Net weight 107 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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