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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 25/SN/TRF	AFP25 / SN / TRF spiral pizza dough mixer with fixed head	1		€1,005.00	
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- Three-phase model - Dough per cycle 25 kg - Hourly production kg / h 75, power hp 2 - 1500w 230/400 v three-phase
- Aluminum shoulders and ABS plastic shawl covers

Optional :

- 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 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 96 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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