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Estimate No. **7156** of the **01/31/2025**

**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
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FIMAR 38/SN/TRF	AFP38 / SN / TRF spiral pizza dough mixer with fixed head	1			<b>€1,418.00</b>
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- Three-phase model - Dough for 38 kg cycle - Hourly production kg / h 114, 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 revolutions 80/160 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 38 Kg cycle
Hourly production 114 Kg / h	Tank size 42 Lt ( 45 x 26 cm)
Spiral turns 90 rpm	Spiral turns second speed 90/180 rpm
Net weight 100 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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For countries outside of Italy, shipping costs may vary. We will send you a quotation after receiving this order confirmation.

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