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 C.F. GLLBGI66L21G273C VAT Number 03765550821 Company Registered Number 162241

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 50/FN/TRF	AFP / 50 / FF / TRF spiral pizza dough mixer with lifting head	1			<b>€2,468.00</b>
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- Three-phase model - Dough per cycle 50 kg - Hourly production kg / h 150, power hp 3 - 2200w 230/400 v three-phase

- Optional :**
- Hours - CE standard
  - Low cart H 13 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 17 cm - CE standard

**Technical Sheet**

Power 2.2 Kw (3 Hp)	Power second speed 3.5 / 2.5 Kw (4.7 / 3, 3 Hp)
Power supply 230- 400V / 3/50 Hz	Dough for cycle 50 Kg
Hourly production 150 Kg / h	Tank size 62 Lt ( 50 x 31 cm)
Spiral turns 80 rpm	Spiral turns second speed 80/160 rpm
Net weight 209 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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