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Estimate No. **6931** of the **04/19/2026**

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/25FN /MF | Spiral mixer AFP / 25FN / MF 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 - Aluminum shoulders and ABS plastic shawl covers

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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