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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 |
|-----------|-------------|-----|-------|----------|--------|
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|-----------------|--|---|--|--|------------------|
| FIMAR/FF/30/TRF | Mixer on the AFP / FF / 30 / TRF force | 1 | | | €2,570.00 |
|-----------------|--|---|--|--|------------------|



- Three-phase model - Dough per cycle 30 kg - Hourly production kg / h 90, hp power 1- 750w 230/400 v three-phase - Aluminum shoulders and ABS plastic shawl covers

Optional :
 - Low stand with wheels L 76 x P 47 x H 130
 - Overall dimensions L 65 x D 90 x H 68/128 cm

Technical Sheet

| | |
|--|---------------------------------|
| Power 0.75 Kw (1 HP) | Power supply 230-400V / 3/50 Hz |
| Dough for 30 Kg cycle | Hourly production 90 Kg / h |
| Bowl size 500 x 210 h mm | Fork turns 30.2 rpm |
| High stand with wheels W 63 x D 58 x H 67 cm | Fiberglass carcass |
| Safety microswitches on the lid | Net weight 81 Kg |
| Timer 0 - 30 minutes | Stainless steel tub and fork |



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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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