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Estimate No. **6935** of the **06/30/2026**

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 12/SN/TRF	AFP / 12 / SN / TRF spiral pizza dough mixer with fixed head	1		€820.00	
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- Three-phase model - Dough per cycle 12 kg, hourly production kg / h 36 - Power hp 1 - 750w 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 0.75 Kw (1 Hp)	Second speed power 0.75 / 0.55 Kw (1 / 0.75 Hp)
Power supply 230- 400V / 3/50 Hz	Dough for 12 Kg cycle
Hourly production 36 Kg / h	Tank size 16 Lt (32 x 21 cm)
Spiral turns 90 rpm	Spiral turns second speed 90/180 rpm
Net weight 56 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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