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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 |
|-----------|-------------|-----|-------|----------|--------|
|-----------|-------------|-----|-------|----------|--------|

| | | | | | |
|-------------------|---|---|--|----------------|--|
| FIMAR 12/SN/MF | AFP / 12 / SN / MF spiral pizza dough mixer with fixed head | 1 | | €848.00 | |
|-------------------|---|---|--|----------------|--|



- Single-phase model - Dough per cycle 12 kg, hourly production kg / h 36 - Power hp 1 - 750w 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 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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For countries outside of Italy, shipping costs may vary. We will send you a quotation after receiving this order confirmation.

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