

Via Maltese, 62/64 - 90146 Palermo (PA) - Italia  
 Tel. 091 685 1784 Mobile +39 351 8753628  
 e-mail: info@allfoodproject.com website: www.allfoodproject.com.com  
 C.F. GLLBGI66L21G273C VAT Number 03765550821 Company Registered Number 162241

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 25/SN/TRF	AFP25 / SN / TRF spiral pizza dough mixer with fixed head	1			<b>€1,005.00</b>
--------------------	---	---	--	--	------------------



- Three-phase model - Dough per cycle 25 kg - Hourly production kg / h 75, power hp 2 - 1500w 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 revs 90/180 rpm - 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 96 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	



[+ Add Product](#)



For countries outside of Italy, shipping costs may vary. We will send you a quotation after receiving this order confirmation.

---

Pursuant to Legislative Decree 196/2003 we only use your data for the purpose of communicating with existing commercial relations between us.  
Please check your personal data, VAT number and Tax Code. We are not responsible for any errors.