

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. **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 12/CNS/TRF	AFP12 / CNS / TRF spiral pizza dough mixer with lifting head and removable bowl	1			<b>€1,060.00</b>
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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

**Optional :**

- Bath extraction handles
- 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 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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