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Estimate No. **6929** of the **03/03/2026**

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 18/CNS/TRF	AFP18 / CNS / TRF spiral pizza dough mixer with lifting head and removable bowl	1	**€1,149.00**		

- Three-phase model - Dough for cycle 18 kg - Hourly production kg / h 54, power hp 1 - 750w 230/400 v three-phase
- Aluminum shoulders and ABS plastic shawl covers

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 cycle 18 Kg
Hourly production 54 Kg / h	Tank size 22 Lt (36 x 21 cm)
Spiral turns 90 rpm	Spiral turns second speed 90/180 rpm
Net weight 61 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.

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Please check your personal data, VAT number and Tax Code. We are not responsible for any errors.