

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
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FIMAR 38/FN/TRF	AFP / 38 / FN / TRF spiral pizza dough mixer with lifting head	1			€1,340.00
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- Three-phase model - Dough for 38 kg cycle - Hourly production kg / h 114, 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 38 Kg cycle
Hourly production 114 Kg / h	Tank size 42 Lt (45 x 26 cm)
Spiral turns 90 rpm	Spiral turns second speed 90/180 rpm
Net weight 114 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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