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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 50/SN/TRF	AFP / 50 / SN / TRF spiral pizza dough mixer with fixed head	1			€2,224.00
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- Three-phase model - Dough per cycle 50 kg - Hourly production kg / h 150, power hp 3 - 2200w 230/400 v three-phase
- Aluminum shoulders and ABS plastic shawl covers

Optional :

- Grilled lid in stainless steel
- Hours - CE standard
- Low cart H 13 cm - CE standard
- Motor for 2 speeds - Spiral revolutions 80/160 rpm - CE standard
- Motor protection not usable for 2nd speed - CE standard
- Wheel set H 17 cm - CE standard

Technical Sheet

Power 2.2 Kw (3 Hp)	Power second speed 3.5 / 2.5 Kw (4.7 / 3, 3 Hp)
Power supply 230- 400V / 3/50 Hz	Dough for cycle 50 Kg
Hourly production 150 Kg / h	Tank size 62 Lt (50 x 31 cm)
Spiral turns 80 rpm	Spiral turns second speed 80/160 rpm
Net weight 209 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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