

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 50/CNS/TRF	AFP / 50 / CNS / TRF spiral pizza dough mixer with lifting head and removable bowl	1			€2,604.00
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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 :**
- Bath extraction handles
 - 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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