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. **8687** of the **09/12/2026**

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 12/CNS/TRF	AFP12 / CNS / TRF spiral pizza dough mixer with lifting head and removable bowl	1	€1,060.00		

- 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	

+ Add Product

For countries outside of Italy, shipping costs may vary. We will send you a quotation after receiving this order confirmation.

Pursuant to Legislative Decree 196/2003 we only use your data for the purpose of communicating with existing commercial relations between us.
Please check your personal data, VAT number and Tax Code. We are not responsible for any errors.