

## RANGE COMPOSITION

The range consists of 5 models of dough mixers varying in the capacity, from 10 to 40 kg, of the fixed bowl.



ZSP25

# TUTTOPIZZA

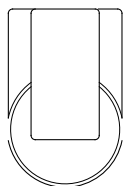
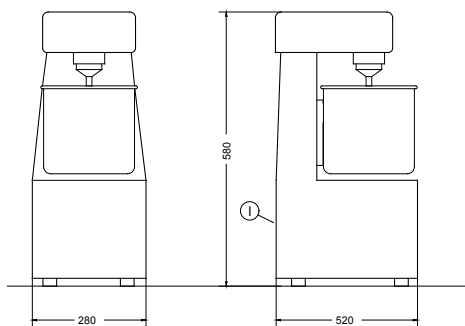
**DOUGH MIXERS** **ZANUSSI**  
PROFESSIONAL

## FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ All models are constructed in painted steel and are mechanically sturdy and reliable.
- ◆ Bowl and protection grill in stainless steel.
- ◆ High capacity rounded-bottom bowl to guarantee perfect cleanliness.
- ◆ Highly resistant stainless steel mixer arm.
- ◆ Speed and reliability of use guaranteed by the carefully designed power system.
- ◆ Low voltage control panel.
- ◆ Safety device to stop the machine when the protection grill is opened.
- ◆ All models comply with the standards required by the main international approval bodies and are CE marked.

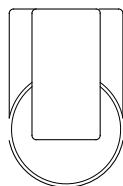
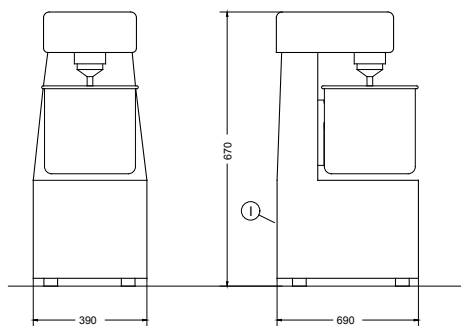
TECHNICAL DATA					
CHARACTERISTICS	MODELS				
	ZSP10 291250	ZSP20 291251	ZSP25 291252	ZSP30 291253	ZSP40 291254
Capacity - kg	10	20	25	30	40
External dimensions - mm					
width	280	390	420	420	480
depth	520	690	720	760	810
height	580	670	670	910	950
Power - kW					
installed-electric	0.55	0.75	0.75	1.1	1.1
Net weight - kg.	47	75	72	112	124
Supply voltage	400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 50

291250



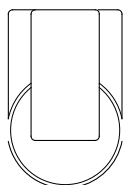
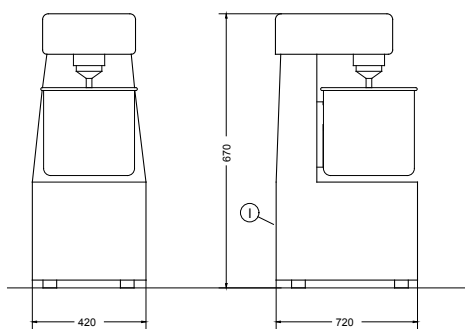
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291251



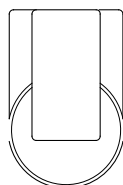
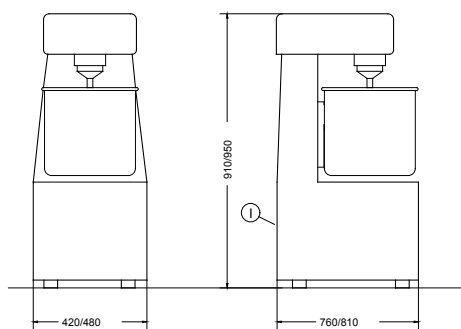
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291252



ITC-S700008

291253, 291254



ITC-S700009

**LEGEND**

	ZSP10 291250	ZSP20 291251	ZSP25 291252	ZSP30 291253	ZSP40 291254
I - Electrical connection	400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 50



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