



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	2,2
net weight (Kg)	145
breadth (mm)	460
depth (mm)	690
height (mm)	1100

PROFESSIONAL DESCRIPTION

TECHNOCHEF - DIPPING ARMS MIXER, with 40 lt STAINLESS STEEL BOWL, 23 Kg DOUGH CAPACITY, VARIABLE SPEED version:

- ideal for making **high quality pizza and pastry dough**, the use of the **dipping arm system** allows for **excellent oxygenation of the dough**;
- **kneading arms** and **bowl** made of **AISI 304 stainless steel**;
- moving parts mounted on **ball bearings**;
- arm movement made with self-lubricating nylon gears;
- **dough capacity** : **min.5 Kg / max.23 Kg** (calculated with 55% hydration, the maximum capacity may vary depending on the ingredients);
- **flour capacity** : min.3 Kg / max.15 Kg;
- **40 lt tank**, diameter 425x295 mm;
- **variable speed** : from 35 to 60 beats/minute;
- **high operating silence**;
- **series timer**;
- **closed bowl casing** to prevent flour from leaking out, made of highly robust transparent plastic;
- **equipped with wheels** for movement and two stabilizing feet.

CE mark
Made in ITALY

CODE	DESCRIPTION	PRICE/DELIVERY
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TCF163-000300

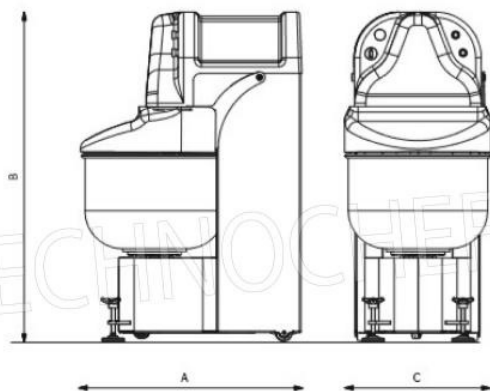
DIPPING ARMS MIXER, with 40 lt stainless steel bowl,
23 Kg dough capacity, variable speed version, V.230/1,
Kw.2.2, Weight 145 Kg, dim.mm.460x690x1100h

€ 0,00

VAT excluded

Shipping to be calculated

Delivery from 8 to 15 days



Dimensioni mm		
A	B	C
690	1100	460