



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

<b>power supply</b>	Monofase
<b>Volts</b>	V 230/1
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	2,2
<b>net weight (Kg)</b>	170
<b>breadth (mm)</b>	540
<b>depth (mm)</b>	790
<b>height (mm)</b>	1200

#### PROFESSIONAL DESCRIPTION

**TECHNOCHEF - DIPPING ARMS MIXER, with 65 lt STAINLESS STEEL BOWL, 45 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.45 Kg** (calculated with 55% hydration, the maximum capacity may vary depending on the ingredients);
- **flour capacity** : **min.3 Kg / max.25 Kg** ;
- **65 liter tank** , diameter 500x340 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
<b>TCF163-000600</b>	DIPPING ARMS MIXER, with 65 lt stainless steel bowl, 45 Kg dough capacity, variable speed version, V.230/1, Kw.2.2, Weight 170 Kg, dim.mm.540x790x1200h	<b>€ 0,00</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 8 to 15 days

