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Services and Technologies for professional catering since 1973



TECHNICAL CARD

| power supply | Trifase |
|---------------------------|---------|
| Volts | V 400/3 |
| frequency (Hz) | 50 |
| motor power capacity (Kw) | 2,2 |
| net weight (Kg) | 280 |
| breadth (mm) | 600 |
| depth (mm) | 770 |
| height (mm) | 1350 |

PROFESSIONAL DESCRIPTION

TECHNOCHEF - DIPPING ARMS MIXER, with 80 It STAINLESS STEEL BOWL, 50 kg DOUGH CAPACITY, VARIABLE SPEED version:

- ideal for making high-quality dough for pizzerias and pastry shops , the use of the dipping arm system allows for excellent oxygenation of the dough ;
- movement of the arms made with cast iron gears in oil bath ;
- cast iron gearbox with high strength and perfect watertightness, very silent mechanism;
- kneading arms made of AISI 304 stainless steel ;
- height-adjustable right arm for the creation of special pastry doughs (e.g. panettone);
- dough capacity : min. 5 kg / max. 50 kg (calculated with 55% hydration, maximum capacity may vary depending on the ingredients);
- flour capacity : min.3 Kg / max.33 Kg;
- 80 litre stainless steel tank , diameter 550x340 mm;
- **variable speed** : from 35 to 60 beats/minute;
- series timer ;
- closed bowl casing to prevent flour from spilling out, made of highly robust transparent plastic;
- equipped with wheels for movement and two stabilizing feet .

CE mark Made in Italy

DIPPING ARMS MIXER, with cast iron gears in oil bath, 80 litre stainless steel bowl, 50 kg dough capacity, variable speed version, V.400/3, Kw.2.2, Weight 280 kg, dim.mm.600x770x1350h



Delivery from 8 to 15 days



