



TECNOSERVICE'21 srl

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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 lt STAINLESS STEEL BOWL, 50 Kg DOUGH CAPACITY, VARIABLE SPEED version:

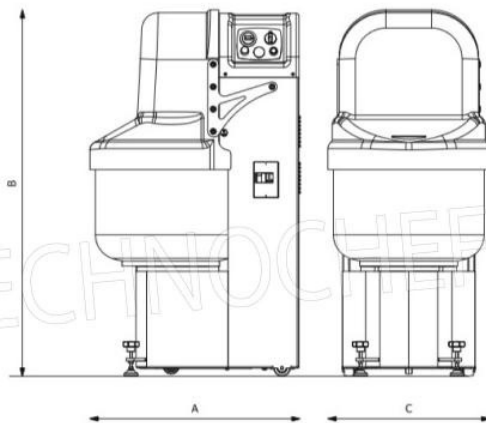
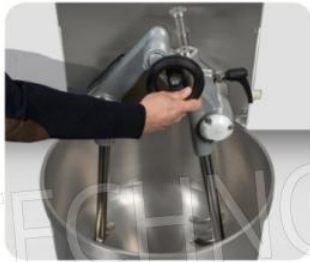
- ideal for making **high quality pizza and pastry dough** , the use of the **dipping arm system** allows for **excellent oxygenation of the dough** ;
- **movement of the arms made with cast iron gears in oil bath** ;
- **cast iron gearbox** with **high strength** and perfect watertightness, very silent mechanism;
- **kneading arms** made of **AISI 304 stainless steel** ;
- **right arm adjustable in height** for the creation of particular pastry doughs (e.g. panettone);
- **dough capacity** : min. 5 Kg / max. 50 Kg (calculated with 55% hydration, the 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 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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TCF163-001100

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



Dimensioni mm		
A	B	C
770	1350	600