



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)	290
breadth (mm)	600
depth (mm)	770
height (mm)	1350

PROFESSIONAL DESCRIPTION

TECHNOCHEF - DIPPING ARMS MIXER, with 92 lt STAINLESS STEEL BOWL, 60 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. 60 Kg** (calculated with 55% hydration, the maximum capacity may vary depending on the ingredients);
- **flour capacity** : **min.3 Kg / max.40 Kg** ;
- **92 liter stainless steel tank** , diameter 550x390 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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TCF163-001200

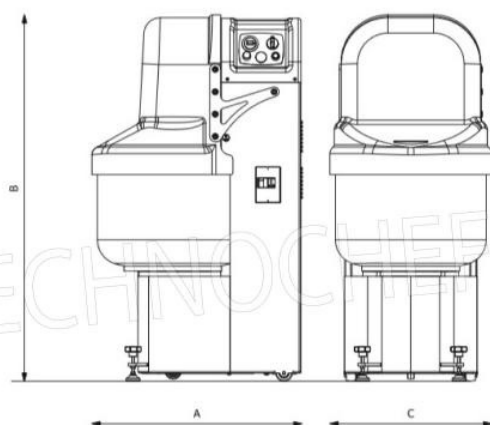
DIPPING ARMS MIXER, with cast iron gears in oil bath,
92 lt stainless steel bowl, 60 Kg dough capacity,
variable speed version, V.400/3, Kw.2.2, Weight 290
Kg, dim.mm.600x770x1350h

€ 0,00

VAT excluded

Shipping to be calculated

Delivery from 8 to 15 days



Dimensioni mm		
A	B	C
770	1350	600