



TECNOSERVICE'21 srl

by Tinti Sergio
Via Carlo Pisacane, 134
61032 Fano (PU) Italy
P.IVA IT0200411413

Tel. +39 0721 805911
FAX +39 0721 809794
e-mail: staff@technochef.it
www.technochef.it
www.technochef.eu

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TECHNICAL CARD

frequency (Hz)	50
motor power capacity (Kw)	1,5
net weight (Kg)	130
breadth (mm)	576
depth (mm)	748
height (mm)	1189

PROFESSIONAL DESCRIPTION

PLANETARY MIXER with 20 litre STAINLESS STEEL BOWL, equipped with INVERTER SYSTEM :

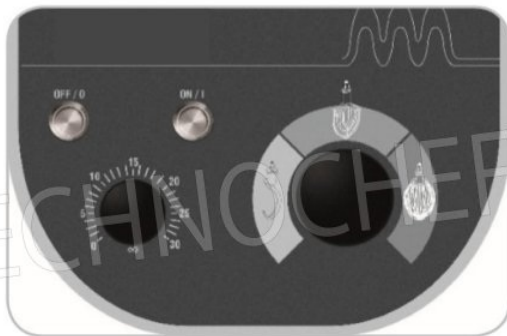
- **powerful , robust and flexible** thanks to the **progressive speed control managed by inverter** ;
- **machine suitable for the most demanding uses** and ideal for anyone who wants something more;
- **dedicated to the world of pastry making**, it is the ideal tool for those who want a high-performance, reliable, uncompromising machine that they can always count on;
- **the inverter system** allows for **precise regulation of the number of revolutions** and can adapt to any task, whether it is using a whisk, spatula or hook;
- **solid enamelled carpentry structure** ;
- **IP 6 stainless steel buttons** ;
- **Timer 0-30 minutes** and ∞ ;
- **Rpm 120-400** (revolutions per minute);
- **3 easily replaceable processing accessories** : **spatula** and **hook** in cast aluminium / **whisk** in cast aluminium and steel.

CE mark

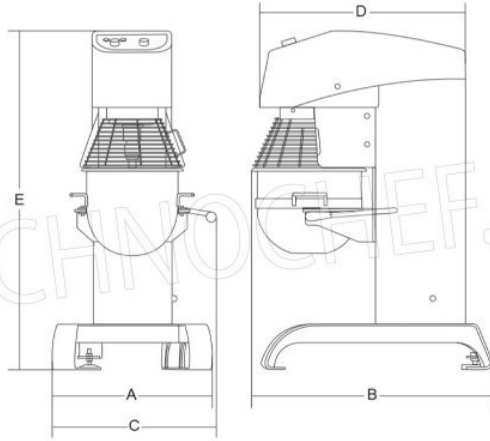
CODE	DESCRIPTION	PRICE/DELIVERY
SI-MARTE20	Planetary mixer with 20 lt stainless steel bowl, IP 67 stainless steel controls, inverter system, 120-400 rpm, V.230/1, Kw.1.5, Weight 130 Kg, dim.mm.576x748x1189h	€ 2.717,73 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days







Comandi inox IP 67
Stainless steel IP 67 protected controls



	Watt	l.p.m.	lit	mm	mm	mm	mm	mm	kg	mm	kg
Marte 20	1500	1ph	120 - 400	20	564	748	576	638	1189	130	-