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Services and Technologies for professional catering since 1973



### **TECHNICAL CARD**

| power supply              | Monofase |
|---------------------------|----------|
| Volts                     | V 230/1  |
| frequency (Hz)            | 50       |
| motor power capacity (Kw) | 0,7      |
| net weight (Kg)           | 23       |
| breadth (mm)              | 560      |
| depth (mm)                | 319      |
| height (mm)               | 420      |
|                           |          |

## PROFESSIONAL DESCRIPTION

Professional cutter with 9.4 liter stainless steel bowl, stabilized speed variator from 600 to 2800 rpm :

- robust die-cast and extruded aluminum structure;
- motor and tank side by side which allow the processed product to be insulated from heat;
- stainless steel tub with thermal bottom and handles;
- tank capacity 9.4 litres;
- useful tank capacity 5.4 litres;
- high efficiency ventilated motors for continuous use;
- sturdy knives with curved blades in tempered cutlery steel ;
- safety microswitch on cover;
- microswitch on lever ;
- transparent Tritan lid which allows excellent visibility during processing;
- hole for adding ingredients on the lid ;
- scraper spatula for cleaning the tank and lid during processing;
- Variotronic : stabilized speed variator .

#### Supplied :

- spatula and blade sharpening plate.
- blade sharpening plate.

# Accessories/Options : • hub with toothed blades

- hub with perforated blades
- pesto hub
- dough hub

## CE mark Made in Italy

| CODE          | DESCRIPTION  | PRICE/DELIVER  |
|---------------|--|--|
| SI-CTRONIC9VT | Professional cutter with 9.4 liter stainless steel bowl,<br>stabilized speed variator from 600 to 2800 rpm,<br>V.230/1, Kw.0.35+0.35, Weight 23 Kg,<br>dim.mm.560x319x420h | € 1.360,77<br>VAT escluded<br>Shipping to be calculed<br>Delivery from 4 to 9 days |
|               |  |  |
|               | TECHNICAL CARD   |  |
| CODE/PICTURES | DESCRIPTION  | PRICE/DELIVER  |
| SI-MSCO9AMOF  | TECHNOCHEF - Hub complete with perforated knives, Mod. MSC09AMOF   | € 75,75<br>VAT escluded<br>Shipping to be calculed                                 |
| SI-MSC09AMOZ  | TECHNOCHEF - Hub complete with toothed   | Elivery from 4 to 9 days<br>€ 78,22  |
|               | knives, Mod. MSC09AMOZ   | VAT escluded<br>Shipping to be calculed  |
| The second    |  | Delivery from 4 to 9 days  |
| SI-MSC09AMOI  | TECHNOCHEF - Hub complete with knives for dough, Mod. MSC09AMOI  | € 78,22<br>VAT escluded<br>Shipping to be calculed                                 |
| ECHN          |  | Delivery from 4 to 9 days  |
| SI-MSC09AMOP  | TECHNOCHEF - Hub complete with PESTO knives,<br>Mod. MSC09AMOP   | € 100,99<br>VAT escluded<br>Shipping to be calculed                                |
|               |  | Delivery from 4 to 9 days  |







