



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

net weight (Kg)	64
gross weight (Kg)	74
breadth (mm)	490
depth (mm)	400
height (mm)	780

PROFESSIONAL DESCRIPTION

PROFESSIONAL PLANETARY MIXER with 10 lt STAINLESS STEEL BOWL , BAKER PA Line :

- **painted cast iron structure ;**
- **bowl , bowl guard , hook , spatula and whisk in AISI 304 steel ;**
- ventilated asynchronous motor;
- **3-speed mechanical gearbox ;**
- **belt drive ;**
- safety micro on tub and grill protection;
- **controls with front mushroom stop button ;**
- planetary movement capable of covering the entire volume of the bowl;
- easily washable.

Included :

- Bowl, hook, spatula and whisk

Technical specifications :

- Tank capacity 10 lt.
- Tub size ø245x240
- Shortcrust pastry 1.5
- Whipped cream to volume
- Sponge cake 10 eggs
- Egg whites 14 eggs
- 3 Speeds - 95/175/320 rpm

CE mark

AVAILABLE MODELS

FA-PAM10



Professional Planetary Mixer with 10 lt stainless steel bowl, BAKER PA Line, complete with hook, spatula and stainless steel whisk, 3 speeds, V.230/1, Kw.0.6, Weight 64 Kg, dim.mm.490x400x780h

€ 1.080,55

VAT excluded

Shipping to be calculated

Delivery from 4 to 9 days

FA-PAT10



Professional Planetary Mixer with 10 lt stainless steel bowl, BAKER PA Line, complete with hook, spatula and stainless steel whisk, 3 speeds, V.400/3, Kw.0.6, Weight 64 Kg, dim.mm.490x400x780h

€ 1.080,55

VAT excluded

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