



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

net weight (Kg)	84
gross weight (Kg)	108
breadth (mm)	590
depth (mm)	480
height (mm)	930

PROFESSIONAL DESCRIPTION

PROFESSIONAL PLANETARY MIXER with 20 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;
- available in SINGLE-PHASE and THREE-PHASE versions.

Included :

- Bowl, hook, spatula and whisk

Technical specifications :

- Tank capacity 20 lt.
- Tub size ø315x280
- Shortcrust pastry 4.0
- Whipped cream to volume
- Sponge cake 30 eggs
- Egg whites 32 eggs
- 3 Speeds - 95/175/320 rpm

AVAILABLE MODELS

FA-PAM20



Professional Planetary Mixer with 20 lt stainless steel bowl, BAKER PA Line, complete with hook, spatula and stainless steel whisk, 3 speeds, V.230/1, Kw.0.9, Weight 84 Kg, dim.mm.590x480x930h

€ 1.246,79

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

FA-PAT20



Professional Planetary Mixer with 20 lt stainless steel bowl, BAKER PA Line, complete with hook, spatula and stainless steel whisk, 3 speeds, V.400/3, Kw.0.9, Weight 84 Kg, dim.mm.590x480x930h

€ 1.246,79

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days



