

**TECNOSERVICE'21 srl**

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**TECHNICAL CARD**

power supply	Trifase
Volts	V 400/3
frequency (Hz)	50
motor power capacity (Kw)	1,3
net weight (Kg)	160
gross weight (Kg)	188
breadth (mm)	680
depth (mm)	590
height (mm)	1100

PROFESSIONAL DESCRIPTION**PROFESSIONAL PLANETARY MIXER with 30 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 30 lt.
- Tub size ø380x370
- Shortcrust pastry 6.0
- Whipped cream to volume
- Sponge cake 45 eggs

- Egg whites 48 eggs
- 3 Speeds - 95/175/320 rpm

CE mark

CODE	DESCRIPTION	PRICE/DELIVERY
FA-PAT30	Professional Planetary Mixer with 30 lt stainless steel bowl, BAKER PA Line, complete with hook, spatula and stainless steel whisk, 3 speeds, V.400/3, Kw.1.3, Weight 160 Kg, dim.mm.680x590x1100h	€ 1.967,16 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days





