



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





