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Services and Technologies for professional catering since 1973



## **TECHNICAL CARD**

power supply	Trifase
Volts	V 400/3
frequency (Hz)	50
motor power capacity (Kw)	1,3
net weight (Kg)	165
gross weight (Kg)	195
breadth (mm)	700
depth (mm)	610
height (mm)	1130

#### PROFESSIONAL DESCRIPTION

PROFESSIONAL PLANETARY MIXER with 40 It STAINLESS STEEL BOWL , BAKER PA Line :

- painted cast iron structure ;
- $\circ~$  bowl , bowl guard , hook , spatula and whisk in AISI 304 steel ;
- ventilated asynchronous motor;
- 3-speed mechanical gearbox ;
- 1st Speed 134 rpm
- 2nd Speed 234 rpm
- 3rd Speed 460 rpm
- belt drive ;
- safety micro on tub and grill protection;
- $\circ~$  controls with front mushroom stop button ;
- $\circ\;$  planetary movement capable of covering the entire volume of the bowl;
- easily washable.

## Included :

• Bowl, hook, spatula and whisk

# Technical specifications :

• Tank capacity 40 lt.

- Tub size ø400x390
- Shortcrust pastry 8.0
- Whipped cream to volume
- Sponge cake 60 eggs
- Egg whites 64 eggs
- 3 Speeds 95/175/320 rpm

### CE mark

DESCRIPTION

PRICE/DELIVERY

CODE FA-PAT40

Professional Planetary Mixer with 40 It stainless steel bowl, BAKER PA Line, complete with hook, spatula and stainless steel whisk, 3 speeds, V.400/3, Kw.1.3, Weight 165 Kg, dim.mm.700x610x1130h

**€ 2.077,99** VAT escluded Shipping to be calculed

Delivery from 4 to 9 days







