

TECNOSERVICE'21 srl by Tinti Sergio

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Services and Technologies for professional catering since 1973



# **TECHNICAL CARD**

net weight (Kg)	65
gross weight (Kg)	85
breadth (mm)	480
depth (mm)	420
height (mm)	720

PROFESSIONAL DESCRIPTION

#### PROFESSIONAL PLANETARY MIXER with 10 It STAINLESS STEEL BOWL , BAKERLINE :

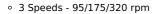
- painted cast iron and steel structure ;
- $\circ~$  bowl , bowl guard , hook , spatula and whisk in AISI 304 steel ;
- ventilated asynchronous motor;
- 3-speed mechanical gearbox ;
- gear transmission ;
- safety micro switch on tank and grill protection;
- controls with mushroom stop button on the side ;
- planetary movement capable of covering the entire volume of the bowl;
- easily washable.

### Included :

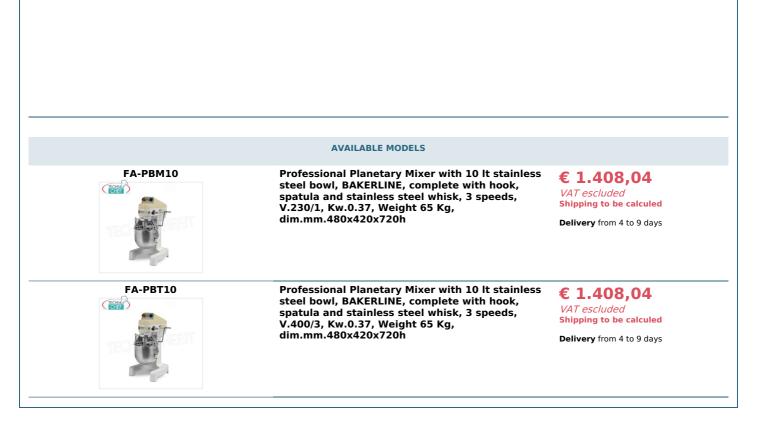
Bowl, hook, spatula and whisk

## Technical specifications :

- Tank capacity 10 lt.
- Tub size ø245x220
- Shortcrust pastry 1.5
- Whipped cream to volume
- Sponge cake 10 eggs
- Egg whites 14 eggs



### **CE** mark





Utensili Tool	Prodotto Product	PB10	PB20	PB30	PB40
Uncino Hook	Pizza Pizza	2 Kg	5 Kg	7,5 Kg	10 Kg
	Pane Bread	2 Kg	5 Kg	7,5 Kg	10 Kg
	Pasta Frolla Pastry	1,5 Kg	4 Kg	6 Kg	8 Kg
	Pasta per brioche Brioche pastry	2 Kg	5 Kg	7,5 Kg	10 Kg
Spatola Spatula	Carni Meats	3,5 kg	10 Kg	15 Kg	20 Kg
	Purè Purèe	3,5 kg	10 Kg	15 Kg	20 Kg
	Cioccolato Chocolate	2 Kg	6 Kg	9 Kg	12 Kg
Frusta Whisk	Panna montata Whipped cream	A volume By volume	A volume By volume	A volume By volume	A volume By volume
	Albumi d'uovo Egg whites	14 uova/egg	32 uova/egg	48 uova/egg	64 uova/egg
	Pan di spagna Sponge cake	10 uova/egg	30 uova/egg	45 uova/egg	60 uova/egg