

TECNOSERVICE'21 srl by Tinti Sergio

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

net weight (Kg)	97
gross weight (Kg)	115
breadth (mm)	540
depth (mm)	500
height (mm)	850

PROFESSIONAL DESCRIPTION

PROFESSIONAL PLANETARY MIXER with 20 It STAINLESS STEEL BOWL , BAKERLINE, complete with hook, spatula and stainless steel whisk :

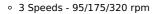
- painted cast iron and steel structure ;
- $\circ~$ bowl , bowl guard , hook , spatula and whisk in AISI 304 steel ;
- ventilated asynchronous motor;
- 3-speed mechanical gearbox ;
- \circ gear transmission ;
- $\circ~$ safety micro switch on tank and grill protection;
- $\circ~$ controls with mushroom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

Included :

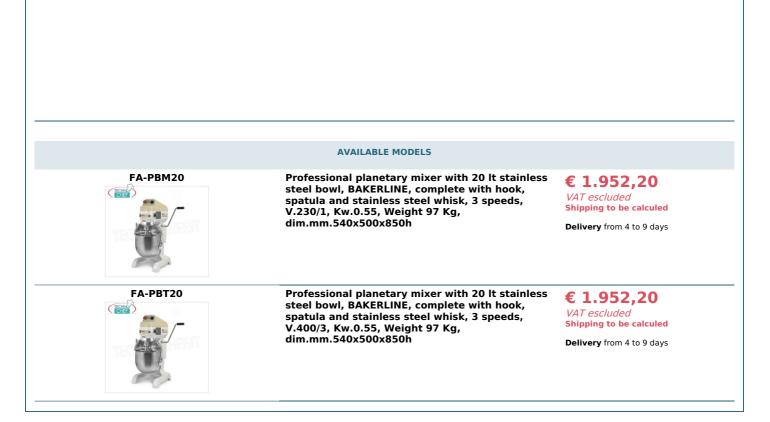
 $\circ~$ Bowl, hook, spatula and whisk

Technical specifications :

- Tank capacity 20 lt.
- Tub size ø320x280
- Shortcrust pastry 4.0
- Whipped cream to volume
- Sponge cake 30 eggs
- Egg whites 32 eggs



CE mark



CHEF						
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/eg	

