

#### TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



## **TECHNICAL CARD**

net weight (Kg)	198
gross weight (Kg)	223
breadth (mm)	670
depth (mm)	520
height (mm)	1080

#### PROFESSIONAL DESCRIPTION

## PROFESSIONAL PLANETARY MIXER with 30 It STAINLESS STEEL BOWL, BAKERLINE:

- painted cast iron and steel structure;
- 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 30 lt.
- Tub size ø370x350
- Shortcrust pastry 6.0
- Whipped cream to volume
- Sponge cake 45 eggs
- Egg whites 48 eggs

## **CE** mark

## **AVAILABLE MODELS**

# FA-PBM30



Professional planetary mixer with 30 lt stainless steel bowl, BAKERLINE, complete with hook, spatula and stainless steel whisk, 3 speeds, V.230/1, Kw.0.75, Weight 198 Kg, dim.mm.670x520x1080h

€ 3.494,34 VAT escluded Shipping to be calculed

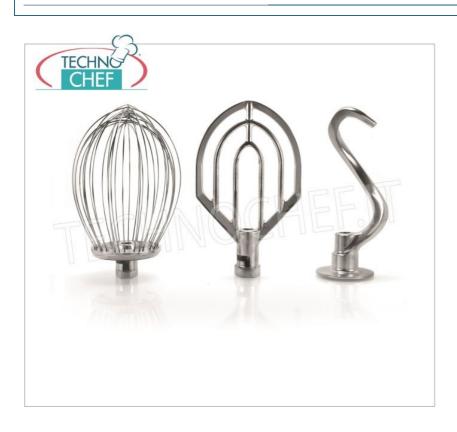
Delivery from 4 to 9 days



Professional planetary mixer with 30 It stainless steel bowl, BAKERLINE, complete with hook, spatula and stainless steel whisk, 3 speeds, V.400/3, Kw.0.75, Weight 198 Kg, dim.mm.670x520x1080h

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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