



TECNOSERVICE'21 srl

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TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	0,18
net weight (Kg)	27
gross weight (Kg)	30
breadth (mm)	280
depth (mm)	470
height (mm)	580

PROFESSIONAL DESCRIPTION

PROFESSIONAL PLANETARY MIXER with 7.6 lt STAINLESS STEEL BOWL , BAKER PM Line :

- **made of metal painted with baked enamel that remains unaltered over time ;**
- ventilated asynchronous motor;
- thermal protection;
- **gear transmission ;**
- micro to protect the processing tank;
- **3 speed gearbox ;**
- front controls with stop button;
- **AISI 304 stainless steel bowl and whisk ;**
- **aluminum hook and spatula ;**
- quick release tools and tub;
- planetary movement capable of covering the entire volume of the bowl;
- easily washable.

Included :

- Bowl, hook, spatula and whisk

Technical specifications :

- Tank capacity 7.6 lt.

- Tub size ø240x220
- Shortcrust pastry 1.2
- Whipped cream to volume
- Sponge cake 10 eggs
- Egg whites 12 eggs
- 3 Speed - 132/234/421 rpm

CE mark

CODE	DESCRIPTION	PRICE/DELIVERY
FA-PK8	Professional Planetary Mixer with 7.6 lt stainless steel bowl, BAKER PK Line, complete with hook, spatula and whisk, 3 speeds, V.230/1, Kw.0.18, Weight 27 Kg, dim.mm.280x470x580h	€ 1.087,76 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days

