



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	0,45
net weight (Kg)	56
gross weight (Kg)	69
breadth (mm)	452
depth (mm)	432
height (mm)	606

PROFESSIONAL DESCRIPTION

PROFESSIONAL PLANETARY MIXER for COUNTER 10 lt., Single phase, 3 SPEEDS :

- machines for different types of dough , such as **pizza , bread , biscuits , croissants , brioches , cream puffs , sponge cake , shortcrust pastry , meringues , purees , mayonnaise , various sauces , whipped cream , etc.;**
- structure coated with scratch-resistant paint;
- **bowl, whisk and grilled lid in AISI 304 stainless steel ;**
- **spiral and aluminum spatula ;**
- **microswitch on lid and tub ;**
- removable tub;
- **3-speed mechanical gearbox with gear transmission:**
 - **1st speed - 113 rpm ,**
 - **2nd speed - 184 rpm ,**
 - **3rd speed - 341 rpm ;**
- **quick tool coupling ;**
- motor protection excluded.

CE mark

CODE	DESCRIPTION	PRICE/DELIVERY
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FM-B10K

10 lt. EASYLINE planetary mixer, with bowl, whisk and stainless steel grill lid, aluminium spiral and spatula, 3 speeds, V. 230/1, Kw. 0.45, Weight 56 Kg, dim. mm. 452x432x606h

€ 653,05

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days