



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

<b>net weight (Kg)</b>	85
<b>gross weight (Kg)</b>	104
<b>breadth (mm)</b>	530
<b>depth (mm)</b>	496
<b>height (mm)</b>	780

#### PROFESSIONAL DESCRIPTION

**PROFESSIONAL PLANETARY MIXER for COUNTER TOP, 20 lt., EASYLINE range, available in SINGLE-PHASE and THREE-PHASE versions :**

- 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 - 108 rpm ,
  - 2nd speed - 199 rpm ,
  - 3rd speed - 382 rpm ;
- quick tool coupling ;
- motor protector;
- timer 0-60' .

**CE mark**

#### AVAILABLE MODELS

**FM-B20K-M**

**20 lt. EASYLINE planetary mixer, with bowl, whisk and stainless steel grill lid, aluminium**

**€ 798,18**



**spiral and spatula, 3 speeds, V.230/1, Kw.1.1,  
Weight 85 Kg, dim.mm.530x496x780h**

*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 4 to 9 days

#### **FM-B20K-T**



**20 lt. EASYLINE planetary mixer, with bowl,  
whisk and stainless steel grill lid, aluminium  
spiral and spatula, 3 speeds, V.400/3+N, Kw.1.1,  
Weight 85 Kg, dim.mm.530x496x780h**

**€ 798,18**  
*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 4 to 9 days