



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

power supply	Trifase
Volts	V 400/3 +N
frequency (Hz)	50
motor power capacity (Kw)	1,1
net weight (Kg)	148
gross weight (Kg)	179
breadth (mm)	546
depth (mm)	512
height (mm)	852

PROFESSIONAL DESCRIPTION

PROFESSIONAL PLANETARY MIXER 30 lt, Three-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 - 108 rpm ,**
 - **2nd speed - 199 rpm ,**
 - **3rd speed - 382 rpm ;**
- **quick tool coupling** ;
- motor protector;
- **timer 0-60' .**

CE mark

CODE	DESCRIPTION	PRICE/DELIVERY
FM-B30K	30 lt planetary mixer, EASYLINE line, with stainless steel bowl, whisk and grilled lid, aluminium spiral and spatula, 3 speeds, V.400/3+N, Kw.1.1, Weight 148 Kg, dim.mm.546x512x852h	€ 1.378,66 <i>VAT escluded</i> Shipping to be calculed Delivery from 4 to 9 days