



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

<b>power supply</b>	Trifase
<b>Volts</b>	V 400/3 +N
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	1,3
<b>net weight (Kg)</b>	151
<b>gross weight (Kg)</b>	182
<b>breadth (mm)</b>	622
<b>depth (mm)</b>	572
<b>height (mm)</b>	970

#### PROFESSIONAL DESCRIPTION

##### PROFESSIONAL PLANETARY MIXER 40 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 - 84 rpm** ,
  - **2nd speed - 151 rpm** ,
  - **3rd speed - 270 rpm** ;
- **quick tool coupling** ;
- motor protector;
- **timer 0-60'** .

**CE mark**

CODE	DESCRIPTION	PRICE/DELIVERY
FM-B40K	40 lt planetary mixer, EASYLINE line, with stainless steel bowl, whisk and grilled lid, aluminium spiral and spatula, 3 speeds, V.400/3+N, Kw.1.3, Weight 151 Kg, dim.mm.622x572x970h	<b>€ 1.693,10</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days