

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)	1,5
net weight (Kg)	231
gross weight (Kg)	270
breadth (mm)	724
depth (mm)	652
height (mm)	1300

PROFESSIONAL DESCRIPTION

PROFESSIONAL PLANETARY MIXER 60 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;
- $\circ~$ bowl, whisk and grilled lid in AISI 304 stainless steel ;
- spiral and aluminum spatula;
- $\circ~$ microswitch on lid and tub ;
- removable tub;
- 3-speed mechanical gearbox with gear transmission:
 - 1st speed 74 rpm,
 - 2nd speed 150 rpm ,
 - 3rd speed 288 rpm ;
- quick tool coupling;
- o motor protector;
- timer 0-60'

Accessories/Optionals:

tub extraction trolley

CE mark

CODE	DESCRIPTION	PRICE/DELIVERY
FM-B60I	60 It planetary mixer, EASYLINE line, with stainless steel bowl, whisk and grilled lid, aluminium spiral and spatula, 3 speeds, V.400/3+N, Kw.1.5, Weight 231 Kg, dim.mm.724x652x1300h	€ 2.950,83 VAT escluded Shipping to be calculed
		Delivery from 4 to 9 days