



TECNOSERVICE'21 srl

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TECHNICAL CARD

power supply	Monofase/Trifase
net weight (Kg)	39
gross weight (Kg)	48
breadth (mm)	315
depth (mm)	480
height (mm)	690

PROFESSIONAL DESCRIPTION


MIXER with 7 kg FIXED HOOK spiral for LOW HYDRATION DOUGH, 35 bowl revolutions/minute, SINGLE PHASE:

- **ideal machine for low-hydration dough or fatty dough** (such as **breadsticks, taralli, piadinas, focaccias, pan pizzas or egg dough**);
- structure coated with scratch-resistant paint;
- **AISI 304 stainless steel bowl, tool and grilled lid**;
- **10 litre tank, diameter 260x200h mm**;
- dough capacity per cycle 7 Kg;
- **HOOK spiral easily removable** facilitates cleaning of the tub,
- **using the innovative hook tool, it does not alter the temperature of the dough**, improving its oxygenation,
- **dough processing times are halved** compared to a traditional mixer with diving arms, fork or spiral.

Accessories/Optional :

- mechanical timer
- wheels

CE MARK
MADE IN ITALY

AVAILABLE MODELS		
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<div>FM-BERTA7/M</div> <div></div>	Mixer for low hydration dough with 10 lt bowl, 7 Kg dough capacity, speed 35 rpm, V.230/1, Kw.0.37, Weight 39 Kg, dim.mm.315x480x700h	<div>€ 677,25</div> <div>VAT excluded</div> <div>Shipping to be calculated</div> <div>Delivery from 4 to 9 days</div>

