

#### TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



## TECHNICAL CARD

power supply	Monofase/Trifase
net weight (Kg)	69
gross weight (Kg)	79
breadth (mm)	520
depth (mm)	675
height (mm)	805

### PROFESSIONAL DESCRIPTION

## MIXER with 35 kg FIXED HOOK spiral, for LOW HYDRATION DOUGH, Bowl speed 23 rpm, THREE-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;
- 42 liter tank, diameter 450x260h mm;
- dough capacity per cycle 35 Kg;
- easily removable HOOK spiral, makes cleaning the tub easier,
- speed 23 rpm;
- 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;
- $\circ~$  Optional: 2nd speed .

### Accessories/Optional:

- o 2nd speed: 23-46 rpm Kw.0,75/1,1
- mechanical timer
- $\circ$  wheels

#### CE MARK Made in ITALY

## AVAILABLE MODELS

# FM-BERTA35/T



35 kg spiral mixer with HOOK for low-hydration dough with 42 litre bowl, bowl speed 23 rpm, V.400/3, Kw.0.75, weight 69 kg, dimensions mm.520x675x805h

€ 909,44

VAT escluded

Shipping to be calculed

**Delivery** from 4 to 9 days

### TECHNICAL CARD

CODE/PICTURES DESCRIPTION PRICE/DELIVERY

FM-KRT

TTTT

Fimar - Wheels Kit

€ 30,19

VAT escluded

Shipping to be calculed

**Delivery** from 4 to 9 days

### FM-TMM



### Fimar - Mechanical Timer

€ 30,19

VAT escluded

Shipping to be calculed

**Delivery** from 4 to 9 days

FM-2NDSPEED

Fimar - 2nd Speed

€ 88,81

VAT escluded

Shipping to be calculed

**Delivery** from 4 to 9 days

