

TECNOSERVICE'21 srl

by Tinti Sergio Via Carlo Pisacane, 134 61032 Fano (PU) Italy P.IVA IT0200411413 Tel. +39 0721 805911 FAX +39 0721 809794 e-mail: staff@technochef.it www.technochef.it www.technochef.eu

Services and Technologies for professional catering since 1973



TECHNICAL CARD

net weight (Kg)	13
breadth (mm)	400
depth (mm)	340
height (mm)	403

PROFESSIONAL DESCRIPTION

STAINLESS STEEL MANUAL MEAT MIXER with 20 kg TANK, ideal for SMALL DOUGH, both in BUTCHER'S and CATERING:

- Construction in Aisi 304 stainless steel;
- Aisi 304 stainless steel blade easily removable without tools;
- $\circ~$ Reducer with hardened and ground gears ;
- Gear protection system with double oil seal;
- 2 kneading speeds:
 - 1:1 in direct contact with the shovel
 - 1:3 for tougher doughs.
- Practical and compact .

TECHNICAL DATA:

• Tank dimensions: mm 270x300

Capacity: 28 lt / 20 kgNet weight: 13 kg

o Dimensions: 400x340x403mm

CE mark Made in ITALY

ODE DESCRIPTION PRICE/DELIVERY









