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Services and Technologies for professional catering since 1973



## **TECHNICAL CARD**

net weight (Kg)	90
gross weight (Kg)	120,5
breadth (mm)	1000
depth (mm)	630
height (mm)	1030

PROFESSIONAL DESCRIPTION

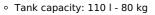
## STAINLESS STEEL MEAT MIXER with 80 kg TANK:

- Modern design and robust structure in AISI 304 with high thickness;
- Tilting tub with automatic locking system and safety lock;
- Swivel and braked stainless steel wheels ;
- Classic system with 2 trees side by side;
- AISI 304 stainless steel blades easily removable without tools;
- Carter with total protection of the reducer/control part;
- Oil bath reducer with tempered and ground helical gears;
- Double oil seal liquid protections : on tank and on reducer;
- Control system with IP 67 stainless steel controls as standard : - forward and reverse march.
  - automatic switch-off,
  - automatic with series reversal;
- Stainless steel lid with safety micro;
- Minimum load 40% of tub capacity ;
- Ideal for hard doughs and salads .

## TECHNICAL DATA :

• Power 370/550 W

- Power supply: 230/400 V
- Tank dimensions: 620x500 mm



- Dimensions: 1000 x 630 x 1030 mm
- Net weight: 90 kg
- Gross weight: 120.5 kg

## Accessories/Optional :

 $\circ~$  Hopper added ingredients.

CE mark Made in ITALY

