

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

power supply	Trifase
Volts	V 400/3
frequency (Hz)	50
motor power capacity (Kw)	1,1
net weight (Kg)	152
gross weight (Kg)	180,5
breadth (mm)	1422
depth (mm)	700
height (mm)	1030

PROFESSIONAL DESCRIPTION

STAINLESS STEEL MEAT MIXER with 180 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 fluid protection: on tank and on reducer;
- Control system with IP 67 stainless steel controls as standard :
 - forward and reverse march
 automatic with auto-off
 - automatic with series reversal;
- Stainless steel lid with safety micro;
- Minimum load 40% of tub capacity ;
- Ideal for hard doughs and salads .

- Power 1100 W
- Power supply: V 400/3
- Tank dimensions: 995x550 mm
- Tank capacity: 250 lt 180 kg
- Dimensions: 1422 x 700 x 1030 mm
- Net weight: 152 kg
- Gross weight: 180.5 kg

Accessories/Optional :

• Hopper added ingredients.

CE mark Made in ITALY











