



**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](mailto:staff@technochef.it)  
[www.technochef.it](http://www.technochef.it)  
[www.technochef.eu](http://www.technochef.eu)

Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

<b>power supply</b>	Trifase
<b>Volts</b>	V 400/3 +N
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	2,2
<b>net weight (Kg)</b>	250
<b>gross weight (Kg)</b>	260
<b>breadth (mm)</b>	910
<b>depth (mm)</b>	650
<b>height (mm)</b>	1520

#### PROFESSIONAL DESCRIPTION


##### **PROFESSIONAL PLANETARY MIXER with 40 lt STAINLESS STEEL BOWL :**

- **Machine for different types of dough** such as **pizza, bread, biscuits, croissants, brioches, cream puffs, sponge cake, shortcrust pastry, meringues, purees, various sauces, whipped cream** , etc;
- structure coated with scratch-resistant paint, upper casing in ABS;
- **bowl, whisk and bowl guard in AISI 304 stainless steel** ;
- **aluminum hook and spatula** ;
- microswitch on tub and tub protection;
- **removable tub** ;
- quick tool coupling;
- **speed variator** ;
- **digital controls** ;
- tank capacity 40 litres;
- **speed: min.30 - max.120 rpm** .

##### **Accessories/Optional :**

- Tub trolley

**CE MARK**  
**MADE IN ITALY**

CODE	DESCRIPTION	PRICE/DELIVERY
<b>FM-PLN40D</b>	Planetary mixer with 40 lt stainless steel bowl, with speed variator and digital controls, V.400/3+N, Kw.2.2, Weight 250 Kg, dim.mm.910x650x1520h	<b>€ 4.464,95</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 8 to 15 days
TECHNICAL CARD		
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<b>FM-ACPLN40CAR</b> 	<b>Fimar - BATHTUB TROLLEY</b>	<b>€ 406,34</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days

