



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

<b>motor power capacity (Kw)</b>	0,75
<b>net weight (Kg)</b>	110
<b>gross weight (Kg)</b>	136
<b>breadth (mm)</b>	700
<b>depth (mm)</b>	500
<b>height (mm)</b>	1200

#### PROFESSIONAL DESCRIPTION

**PROFESSIONAL PLANETARY MIXER with 20 lt STAINLESS STEEL BOWL, with mechanical controls, speed variator and inverter :**

- Planetary mixer with **speed variator** , **mechanical controls** and **inverter** ;
- suitable for **different types of dough** such as **pizza, bread, biscuits, croissants, brioches, cream puffs, sponge cake, shortcrust pastry, meringues, purees, 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 : min.30 - max.120 rpm** ;
- **mechanical timer 0÷30'** ;
- tank capacity 20 litres;
- **available in single-phase and three-phase versions.**

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

#### AVAILABLE MODELS

**FM-PLN20V/M**

**Planetary mixer with 20 lt stainless steel bowl, with speed variator, mechanical controls and inverter, V.230/1, kW.0.75, Weight 110 Kg,**

**€ 2.559,00**  
*VAT esclused*



dim.mm.700x500x1200h

Shipping to be calculated

Delivery from 8 to 15 days

FM-PLN20V/T



Planetary mixer with 20 lt stainless steel bowl, with speed variator, mechanical controls and inverter, V.400/3, kW.0.75, Weight 110 Kg, dim.mm.700x500x1200h

**€ 2.711,37**

VAT excluded

Shipping to be calculated

Delivery from 8 to 15 days

