



**TECNOSERVICE'21 srl**

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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>	3,00
<b>net weight (Kg)</b>	280
<b>gross weight (Kg)</b>	295
<b>breadth (mm)</b>	1000
<b>depth (mm)</b>	680
<b>height (mm)</b>	1600

#### PROFESSIONAL DESCRIPTION

##### PROFESSIONAL PLANETARY MIXER with 60 lt STAINLESS STEEL BOWL:


- 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** ;
- tank capacity 60 litres;
- **speed: min.30 - max.120 rpm** ;
- mechanical timer 0÷30'.

##### Accessories/Optional :

- Tub trolley

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

CODE	DESCRIPTION	PRICE/DELIVERY
<b>FM-PLN60V</b>	Planetary mixer with 60 lt stainless steel bowl, with speed variator, mechanical controls and inverter, V.400/3+N, kW.3.00, Weight 280 Kg, dim.mm.1000x680x1600h	<b>€ 4.972,87</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-ACPLN60CAR</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

