

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 +N
frequency (Hz)	50
motor power capacity (Kw)	3,00
net weight (Kg)	290
gross weight (Kg)	310
breadth (mm)	1000
depth (mm)	680
height (mm)	1600

PROFESSIONAL DESCRIPTION

PROFESSIONAL PLANETARY MIXER with 80 It 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 ;
- $\circ~$ aluminum hook and spatula ;
- microswitch on tub and tub protection;
- removable tub ;
- quick tool coupling ;
- tank capacity 80 litres;
- speed: min.30 max.120 rpm ;
- mechanical timer 0÷30'.

Accessories/Optional :

Tub trolley

CE MARK MADE IN ITALY

CODE	DESCRIPTION	PRICE/DELIVERY
FM-PLN80V	Planetary mixer with 80 lt stainless steel bowl, with speed variator, mechanical controls and inverter, V.400/3+N, kW.3.00, Weight 290 Kg, dim.mm.1000x680x1600h	€ 5.954,88 VAT escluded Shipping to be calculed
		Delivery from 8 to 15 days
	TECHNICAL CARD	
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
FM-ACPLN80CAR	Fimar - BATHTUB TROLLEY	€ 406,34 VAT escluded Shipping to be calculed

