



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)	1,1
net weight (Kg)	110
gross weight (Kg)	136
breadth (mm)	700
depth (mm)	500
height (mm)	1200

PROFESSIONAL DESCRIPTION

PROFESSIONAL PLANETARY MIXER with 20 lt STAINLESS STEEL BOWL :

- planetary mixer with **3-speed variator** and **mechanical controls** ;
- 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** ;
- tank capacity 20 litres;
- **mechanical timer: 0÷30'** ;
- **speed: 30 - 60 - 120 rpm** ;
- quick tool coupling.

CE MARK
MADE IN ITALY

CODE	DESCRIPTION	PRICE/DELIVERY
------	-------------	----------------

FM-PLN20M

Planetary mixer with 20 lt stainless steel bowl,
mechanical controls, 3-speed variator, V.400/3,
kW.0.5/0.75/1.1, Weight 110 Kg,
dim.mm.700x500x1200h

€ 2.341,31

VAT excluded

Shipping to be calculated

Delivery from 8 to 15 days

