

#### TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



# **TECHNICAL CARD**

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	0,375
net weight (Kg)	15,2
gross weight (Kg)	16,02
breadth (mm)	287
depth (mm)	371
height (mm)	419

# PROFESSIONAL DESCRIPTION

# KITCHENAID PLANETARY MIXER, with 6.6 litre stainless steel bowl, HEAVY DUTY line :

- Lift-up bowl design provides a 3-point locking bowl
   For maximum stability and powerful mixing
- High heat shutdown: The food processor, for its own protection, switches off Automatically switches off in case of overheating
- Made entirely of metal, including gears, and heat protection: Reliable mixing and durability
- New design with cable reel, removable satin-finish coupling cover, brushed steel closing band with embossed logo, die-cast metal knobs and lifting lever handle: Easy to clean and use
- 6.6L Brushed Stainless Steel Bowl with Ergonomic Handle
   To handle large and small quantities of ingredients with ease
- **11 different speeds** (from low rotation speed to high whipping speed), including a new incorporation speed and a medium speed mixing. For maximum precision, power and control. To mimic the speed of hand mixing: allows you to gently mix ingredients, such as egg whites or cream, to keep air inside the dough and avoid over-mixing
- Soft Start Function: Gentle acceleration up to the chosen speed to avoid getting dirty
- $\circ~$  Original planetary movement : Fast and complete mixing
- Single attachment for multifunctional accessories: Wide choice of optional accessories
   Versatile and easy to use
- 11-wire metal whisk, silver-plated flat beater and uniquely designed spiral dough hook to replicate hand kneading: Sturdy, durable and top rack dishwasher safe. For making delicious bread in no time
- Anti-splash pouring lid with improved design snap tabs: To prevent ingredients from spilling out of the

# NB: Available in different colours: Imperial Red, Silver Plated, White

#### **TECHNICAL DATA**

- o Power 375W
- AC (Alternating Current) Motor Type High Efficiency Quiet Operation
- Amp 1.41A
- Maximum power of the central shaft 0.4 HP
- Voltage 220 240 V
- Frequency 50/60 Hz
- Contact points of the planetary mixing movement: 67
- Bowl capacity 6.6 L
- o Body material Zinc
- Metal Gears
- Closing band Lightweight brushed aluminum with text and logo embossed in bright aluminum
- · Attack color Satin chrome metal
- Soft Start Function (slow start to minimize dirt): Yes
- $\circ$  Product dimensions H x W x D 41.9  $\times$  28.7  $\times$  37.15 cm
- Net weight 15.2 kg
- Gross weight 16.02 kg

#### **MAX CAPACITY PER TYPE**

- Bread using a gentle grip (dense yeast dough = 55% absorption): 3.9 kg
- Mashed potatoes: 3.5 kg
- o Biscuits (standard: 2 inches, 1 ounce each, using flat beater): 156 units (13 dozen)
- Egg white: 15
- o Cupcakes (40g of batter each): Mix 120 units (10 dozen)
- o Chicken strips (using flat beater): 1.4 kg
- o Pizza (292g of dough each): 14

## ADVANTAGES OF LOW SPEED ROLLING (SPEED SETTING 1/2):

- Easier blending: No more mixing or pureeing with your hands
- Greater control: To add ingredients without interrupting the kitchen robot
- Less mess: To add flour without the risk of to dirty
- Excellent performance: Blends the most delicate ingredients, such as blueberries and raspberries, without damaging them

# STANDARD / OPTIONAL ACCESSORIES :

- 6.6L brushed stainless steel bowl with curved handle. Locks securely in place for stability when mixing
  heavy ingredients. With a 40% larger bowl than KitchenAid tilt-head stand mixers, you can process large quantities of ingredients. This 6.6L
  bowl can easily handle double or triple batches. Dishwasher safe.
- Splash-proof pouring lid with snap-on tabs. Includes a durable and convenient snap-on lid and splash guard.
   It clips onto the bowl to minimize mess and make adding food easier.
   ingredients. Made of thick, clear plastic. Top rack dishwasher safe.
- Stainless Steel 11-Wire Elliptical Whisk . Quickly incorporate air into ingredients for soft whipped cream, perfect frosting or lightly whipped egg whites. Top rack dishwasher safe.
- Silver-Coated Flat Beater . Perfect for mashing potatoes, mixing cookie dough and more, quickly and thoroughly. Reaches every part of the 6.6L bowl. Top rack dishwasher safe.
- Silver Coated Spiral Dough Hook: Mixes and kneads tough dough with ease, saving you the time and effort of kneading by hand. Reaches
  every part of the 6.6L bowl. Top rack dishwasher safe.

# **CE** mark

# Made in USA



#### TCF162-K6/R



KITCHENAID planetary mixer, HEAVY DUTY line, IMPERIAL RED colour, with 6.6 lt stainless steel bowl, V 230/1, Kw.0.375, Weight 15.2 Kg, dim.mm.287x371x419h

€ 710,27 VAT escluded Shipping to be calculed

**Delivery** from 20 to 30 days

### TCF162-K6/W



KITCHENAID planetary mixer, HEAVY DUTY line, WHITE color, with 6.6 lt stainless steel bowl, V 230/1, Kw.0.375, Weight 15.2 Kg, dim.mm.287x371x419h

€ 710,27 VAT escluded Shipping to be calculed

**Delivery** from 20 to 30 days

Delivery from 20 to 30 days

### **TECHNICAL CARD**

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
TCF162-5KSMBLSF	KITCHENAID - Silver Coated Flat Whisk	€ 55,52  VAT escluded  Shipping to be calculed



KITCHENAID - Silver Coated Spiral Dough Hook € 55,52 VAT escluded Shipping to be calculed Delivery from 20 to 30 days



TCF162-5KSMBLPS



KITCHENAID - Snap-on pouring lid splash guard

€ 55,52 VAT escluded Shipping to be calculed **Delivery** from 20 to 30 days





KITCHENAID - 11-wire stainless steel elliptical

€ 84,09 VAT escluded Shipping to be calculed Delivery from 20 to 30 days

TCF162-KSMB70J



KITCHENAID - 6.9 litre bowl with handle

€ 90,56 VAT escluded Shipping to be calculed **Delivery** from 20 to 30 days











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