



TECNOSERVICE'21 srl

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TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	0,5
net weight (Kg)	14
breadth (mm)	360
depth (mm)	260
height (mm)	430

PROFESSIONAL DESCRIPTION

PLANETARY MIXER "EVOLUTION" 7 lt, ELITE Line :

- Practical, safe and reliable;
- Tank in S/S AISI 304;
- S/S steel machine body;
- Polycarbonate splash guard;
- Variable speed (electronic variator);
- ON/OFF button;
- Safety microswitch;
- Belt drive, silent and reliable.

INCLUDED :

- Whip in S/S
- S/S Spatula
- S/S Hook

TECHNICAL DATA :

- Capacity: 7 lt.
- Dimensions 36 x 26 x 43 (H) cm
- Tool speed: Max 1,000 rpm

- Planetary speed: Max 302 rpm
- Flour weight: Max 1 kg
- Water: Min 50%
- Dough weight: 1.5 Kg

CE MARK

CODE	DESCRIPTION	PRICE/DELIVERY
HT-RS570N	Planetary mixer with 7 lt stainless steel bowl, complete with hook, spatula and stainless steel whisk, V.230/1, Kw.0.5, Weight 14 Kg, dim.mm.360x260x430h	€ 388,78 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days