

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
TCF163-000500	MIXER with DIVING ARMS, with 65 lt stainless steel bowl, mixing capacity 45 Kg, 2 speed version, V.400/3, Kw.0,9/1,5, Weight 170 Kg, dim.mm.540x790x1200h	

PROFESSIONAL DESCRIPTION

MIXER with DEEP ARMS, with STAINLESS STEEL BOWL of 65 lt, DOUGH CAPACITY 45 Kg, 2 SPEED version :

- ideal for making high quality doughs for pizzerias and pastry shops , the use of the dipping arm system allows excellent oxygenation of the doughs ;
- kneading arms and bowl made of AISI 304 stainless steel;
- moving parts mounted on **ball bearings**;
- movement of the arms made with self-lubricating nylon gears;
- o dough capacity: min.5 Kg / max.45 Kg (calculated with 55% hydration, the maximum capacity may vary according to the ingredients);
- $\circ~$ flour capacity : min.3 Kg / max.25 Kg ;
- \circ 65 lt tank , diameter mm.500x340;
- o 2 speeds: min.40, max.60 beats/minute;
- $\circ \hspace{0.1in} \textbf{motor power}: Kw.0,9/1,5;\\$
- very quiet operation;
- $\circ \ \ \text{series timers} \ ;$
- $\circ \ \ \textbf{closed tank carter} \ \text{to prevent the flour from leaking out, made of highly robust transparent plastic;}$
- $\circ~$ equipped with wheels for handling and two stabilizing feet.

CE mark Made in Italy

TECHNICAL CARD		
power supply	Trifase	
Volts	V 400/3	
frequency (Hz)	50	
motor power capacity (Kw)	1,5	
net weight (Kg)	170	
breadth (mm)	540	
depth (mm)	790	



