



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>TCF163-000600</b>	MIXER with DIVING ARMS, with 65 lt stainless steel bowl, mixing capacity 45 Kg, variable speed version, V.230/1, Kw.2,2, Weight 170 Kg, dim.mm.540x790x1200h	

#### PROFESSIONAL DESCRIPTION

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

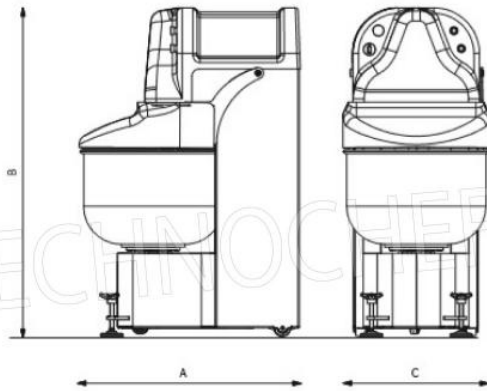
- ideal for making **high quality doughs for pizzerias and pastry shops** , the use of the **dipping arm system** allows **excellent oxygenation of the doughs** ;
- **kneading arms** and **bowl** made of **AISI 304 stainless steel** ;
- moving parts mounted on **ball bearings** ;
- movement of the arms made with self-lubricating nylon gears;
- **dough capacity : min.5 Kg / max.45 Kg** (calculated with 55% hydration, the maximum capacity may vary according to the ingredients);
- **flour capacity : min.3 Kg / max.25 Kg** ;
- **65 lt tank** , diameter mm.500x340;
- **variable speed** : from 35 to 60 beats/minute;
- **very quiet** operation;
- **series timers** ;
- **closed tank carter** to prevent the flour from leaking out, made of highly robust transparent plastic;
- **equipped with wheels** for movement and two stabilizing feet.

**CE mark**  
**Made in Italy**

#### TECHNICAL CARD

<b>power supply</b>	Monofase
<b>Volts</b>	V 230/1
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	2,2
<b>net weight (Kg)</b>	170
<b>breadth (mm)</b>	540

depth (mm)	790
height (mm)	1200



Dimensioni mm		
A	B	C
790	1200	540