

## TECNOSERVICE'21 srl

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CODE	DESCRIPTION	PRICE/DELIVERY
TCF163-000900	MIXER with DEEP ARMS, with cast iron gears in oil bath, 80 lt. stainless steel bowl, 50 Kg mixing capacity, 2 speed version, V.400/3, Kw.0,9/1,5, Weight 280 Kg, dim.mm.600x770x1350h	

## PROFESSIONAL DESCRIPTION

## MIXER with DIVING ARMS, with 80 I STAINLESS STEEL BOWL, 50 Kg MIXING CAPACITY, 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;
- $\circ~$  movement of the arms made with cast iron gears in an oil bath ;
- $\circ \ \ \textbf{highly robust} \ \text{and perfectly watertight } \textbf{cast iron gearbox} \ , \ \text{extremely silent mechanism};$
- kneading arms made of AISI 304 stainless steel;
- $\circ \ \underline{\text{\it height adjustable right arm}} \text{for making special pastry doughs (e.g. panettone)};$
- dough capacity: min.5 Kg / max.50 Kg (calculated with 55% hydration, the maximum capacity may vary according to the ingredients);
- flour capacity: min.3 Kg / max.33 Kg;
- 80 I stainless steel tank , diameter mm.550x340;
- 2 speeds : min.40, max.60 strokes/minute;
- $\circ \hspace{0.1in} \textbf{motor power}: Kw.0,9/1,5;\\$
- 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 stabilizer 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)	280	
breadth (mm)	600	

**depth (mm)** 770 **height (mm)** 1350



