



TECNOSERVICE'21 srl

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CODE	DESCRIPTION	PRICE/DELIVERY
TCF163-001000	DEEP ARM MIXER, with cast iron gears in oil bath, 92 lt. stainless steel bowl, 60 Kg dough capacity, 2 speed version, V.400/3, Kw.1,5/2,2, Weight 290 Kg, dim.mm.600x770x1350h	

PROFESSIONAL DESCRIPTION

MIXER with DIVING ARMS, with STAINLESS STEEL BOWL of 92 lt, DOUGH CAPACITY 60 Kg, 2 SPEED version :

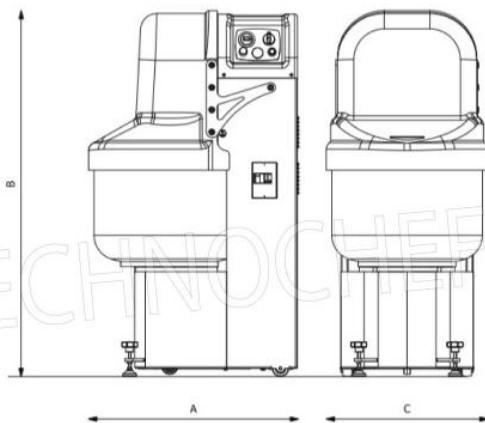
- ideal for making **high quality doughs for pizzerias and pastry shops** , the use of the **dipping arm system** allows **excellent oxygenation of the doughs** ;
- **movement of the arms made with cast iron gears in an oil bath** ;
- **highly robust** and perfectly watertight **cast iron gearbox** , extremely silent mechanism;
- **kneading arms** made of **AISI 304 stainless steel** ;
- **right arm adjustable in height** for making special pastry doughs (e.g. panettone);
- **dough capacity : min.5 Kg / max.60 Kg** g (calculated with 55% hydration, the maximum capacity may vary according to the ingredients);
- **flour capacity : min.3 Kg / max.40 Kg**;
- **92 l stainless steel tank** , diameter mm.550x390;
- **2 speeds** : min.40, max.60 beats/minute;
- **motor power** : Kw.1,5/2,2;
- **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)	2,2
net weight (Kg)	290
breadth (mm)	600

depth (mm)	770
height (mm)	1350



Dimensioni mm		
A	B	C
770	1350	600