



**TECNOSERVICE'21 srl**

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CODE	DESCRIPTION	PRICE/DELIVERY
<b>FA-PAT40</b>	Professional Planetary Mixer with 40 lt stainless steel bowl, BAKER PA line, complete with stainless steel hook, spatula and whisk, 3 speeds, V.400 / 3, Kw. 1,3, Weight 165 Kg, dim.mm.700x610x1130h	<b>€ 2.077,99</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
PROFESSIONAL DESCRIPTION		

**PROFESSIONAL PLANETARY MIXER with 40 lt. STAINLESS STEEL BAKER PA Line :**

- **painted cast iron structure ;**
- **bowl , grill protection of the bowl , hook , spatula and whisk in AISI 304 steel ;**
- ventilated asynchronous motor;
- **3-speed mechanical gearbox ;**
- **1st speed - 134 rpm**
- **2nd speed - 234 rpm**
- **3rd speed - 460 rpm**
- **belt transmission ;**
- safety micro on tank and grill protection;
- **front mushroom stop button controls ;**
- planetary movement capable of covering the entire volume of the bowl;
- easily washable.

**Included :**

- Bathtub, hook, spatula and whisk

**Technical specs :**

- Tank capacity 40 lt
- Tank size ø400x390
- Shortcrust pastry 8,0
- Volume whipped cream
- Sponge cake 60 eggs
- Egg whites 64 eggs
- 3 speeds - 95/175/320 rpm

**CE mark****TECHNICAL CARD**

<b>power supply</b>	Trifase
<b>Volts</b>	V 400/3
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	1,3
<b>net weight (Kg)</b>	165
<b>gross weight (Kg)</b>	195
<b>breadth (mm)</b>	700
<b>depth (mm)</b>	610
<b>height (mm)</b>	1130





