



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>FA-PK8</b>	Professional Planetary Dough Mixer with 17.7 stainless steel tank, BAKER PK Line, complete with hook, spatula and whisk, 3 speeds, V.230 / 1, Kw.0.18, Weight 27 Kg, dim.mm.280x470x580h	<b>€ 997,43</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 7,6 STAINLESS STEEL TANK , BAKER PM Line :

- **made of metal painted in fired enamel that remains unaltered over time ;**
- ventilated asynchronous motor;
- thermal protection;
- **gear transmission ;**
- micro to protect the processing tank;
- **3-speed gearbox ;**
- front controls with stop button;
- **tub and whisk in AISI 304 stainless steel ;**
- **hook and spatula in aluminum ;**
- tools and quick release tank;
- planetary movement able to cover the whole volume of the bowl;
- easily washable.

### Supplied :

- Tub, hook, spatula and whisk

### Technical specifications :

- Tank capacity lt.7,6
- Tub size ø240x220
- Short pastry 1.2
- Volume whipped cream
- Sponge cake 10 eggs
- Egg whites 12 eggs
- 3 Speed - 132/234/421 rpm

### CE marking

#### TECHNICAL CARD

<b>power supply</b>	Monofase
<b>Volts</b>	V 230/1
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	0,18
<b>net weight (Kg)</b>	27
<b>gross weight (Kg)</b>	30
<b>breadth (mm)</b>	280
<b>depth (mm)</b>	470
<b>height (mm)</b>	580



