

## TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
FM-B10K	Planetary mixer 10 lt., EASYLINE line, with stainless steel bowl, whisk and grilled lid, aluminum spiral and spatula, 3 speeds, V.230 / 1, Kw. 0,45, Weight 56 Kg, dim. mm.452x432x606h	€ 653,05  VAT escluded  Shipping to be calculed  Delivery from 4 to 9 days

## PROFESSIONAL DESCRIPTION

## PROFESSIONAL PLANETARY COUNTER MIXER It. 10, Single Phase, 3 SPEED:

- machines for different types of dough , such as pizza , bread , biscuits , croissants , brioches , cream puffs , sponge cake , shortcrust pastry , meringues , purees , mayonnaise , various sauces , whipped cream , etc;
- structure coated with scratch-proof paint;
- $^{\circ}\,$  bowl, whisk and grilled lid in AISI 304 stainless steel;
- $\circ$  spiral and aluminum spatula;
- microswitch on lid and bowl;
- removable bowl;
- $\circ\,$  3-speed mechanical gearbox with gear transmission:
  - $\circ$  1st speed 113 rpm ,
  - 2nd speed 184 rpm ,
  - $\circ~$  3rd speed 341 rpm ;
- quick coupling tools;
- o motor protection excluded.

## **CE** mark

TECHNICAL CARD		
power supply	Monofase	
Volts	V 230/1	
frequency (Hz)	50	
motor power capacity (Kw)	0,45	
net weight (Kg)	56	
gross weight (Kg)	69	