

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

PROFESSIONAL PLANETARY COUNTER-MIXER, 20 SPEED, 3 SPEED, available in SINGLE-PHASE and THREE-PHASE versions:

- 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 ;
- spiral and aluminum spatula;
- microswitch on lid and bowl;
- removable bowl;
- 3-speed mechanical gearbox with gear transmission:
 - 1st speed 108 rpm ,
 - \circ 2nd speed 199 rpm ,
 - \circ 3rd speed 382 rpm ;
- quick coupling tools;
- o motor protection;
- timer 0-60 '.

CE mark

TECHNICAL CARD	
net weight (Kg)	85
gross weight (Kg)	104
breadth (mm)	530
depth (mm)	496
height (mm)	780

AVAILABLE MODELS

FM-B20K-M



FIMAR - PROFESSIONAL BENCH PLANETARY MIXER, H.20, SINGLE-PHASE, 3 SPEEDS, Mod.B20K

20 It bench top planetary mixer, EASYLINE Line, with bowl, whisk and grilled lid in stainless steel, spiral and spatula in aluminium, 3 speeds, V.230/1, Kw.1,1, Weight 85 Kg, dim. mm.530x496x780h

€ 798,18

VAT escluded

Shipping to be calculed

Delivery from 4 to 9 days

FM-B20K-T



FIMAR - PROFESSIONAL BENCH PLANETARY MIXER, It.20, THREE-PHASE, 3 SPEEDS, Mod.B20K

20 It bench top planetary mixer, EASYLINE Line, with bowl, whisk and grilled lid in stainless steel, spiral and spatula in aluminium, 3 speeds, V.400/3+N, Kw.1,1, Weight 85 Kg, dim.mm.530x496x780h

€ 798,18

VAT escluded

Shipping to be calculed

Delivery from 4 to 9 days