



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>FM-B30K</b>	Planetary mixer lt.30, EASYLINE line, with bowl, whisk and grilled lid in stainless steel, spiral and spatula in aluminum, 3 speeds, V.400 / 3 + N, Kw.1,1, Weight 148 Kg, dim. mm.546x512x852h	<b>€ 1.378,66</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery from 4 to 9 days</b>

#### PROFESSIONAL DESCRIPTION

##### PROFESSIONAL PLANETARY MIXER lt.30, Three 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;
- **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 ,**
  - **2nd speed - 199 rpm ,**
  - **3rd speed - 382 rpm ;**
- **quick coupling tools ;**
- motor protection;
- **timer 0-60 ' .**

**CE mark**

#### TECHNICAL CARD

<b>power supply</b>	Trifase
<b>Volts</b>	V 400/3 +N
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	1,1
<b>net weight (Kg)</b>	148

gross weight (Kg)	179
breadth (mm)	546
depth (mm)	512
height (mm)	852