



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
FM-B40K	Planetary mixer lt. 40, EASYLINE line, with bowl, whisk and grilled lid in stainless steel, spiral and spatula in aluminum, 3 speeds, V.400 / 3 + N, Kw. 1,3, Weight 151 Kg, dim. mm.622x572x970h	€ 1.693,10 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days

PROFESSIONAL DESCRIPTION

PROFESSIONAL PLANETARY MIXER lt. 40, 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 - 84 rpm ,**
 - **2nd speed - 151 rpm ,**
 - **3rd speed - 270 rpm ;**
- **quick coupling tools ;**
- motor protection;
- **timer 0-60 ' .**

CE mark

TECHNICAL CARD

power supply	Trifase
Volts	V 400/3 +N
frequency (Hz)	50
motor power capacity (Kw)	1,3
net weight (Kg)	151

gross weight (Kg)	182
breadth (mm)	622
depth (mm)	572
height (mm)	970