



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
FM-MX20VV	Professional immersion mixer with 250 mm long mixing tool, variable speed from 6,000÷13,000 rpm, V.230/1, Kw 0.20, Weight 1.16 Kg, dim.mm.107x72x499h	€ 123,35 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days

PROFESSIONAL DESCRIPTION

VARIABLE SPEED IMMERSION MINI MIXER :

- **Mixer made of AISI 304 stainless steel** , suitable for making minestrone, vegetable purees, sauces, batters, mayonnaise, tomato purée, pesto etc.;
- **motor body in green ABS** , ergonomic and light;
- Vertical Grip;
- 250 mm long **stainless steel mixing tool**;
- **variable speed**: from 6,000 to 13,000 rpm;
- **equipped with multipurpose knife and interchangeable accessories (refiner and emulsifier)** ;
- Recommended for processing a maximum of 15 liters at a time;
- mixer weight 0.2 kg.
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- **CE mark**

TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	0,20
net weight (Kg)	1,16
gross weight (Kg)	2
breadth (mm)	107
depth (mm)	72

