



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

The planetary mixer of lt. 8, with digital continuous speed variator, benchtop :

- built on a **steel structure** ;
- **Removable stainless steel tank** of lt. 8, diameter 23 m;
- **planetary speed from 40 to 200 rpm** with **continuous digital variator** ;
- max flour: Kg 1,8;
- **low voltage commands** : 24 volts;
- **gear transmission** ;
- **also available with stainless steel structure** (code CT-PL168BI).

Available upon request :

- additional stainless steel tank of lt. 8;
- stainless steel tank lt. 5, double bottom refrigerated.

Included :

- whisk, spatula and spiral.

CE MARK
MADE IN ITALY

TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	0,37
net weight (Kg)	32
breadth (mm)	440
depth (mm)	480
height (mm)	520

AVAILABLE MODELS

CT-PL1608B**Delivery** from 4 to 9 days**Planetary mixers of lt.8, TOP Line**

Planetary mixer lt.8, TOP Line, with digital continuous speed variator, counter top, complete with whisk, spatula and spiral, V.230 / 1, Kw.0.37, Weight 32 Kg, dim.mm.440x480x520h

CT-PL1608BI**Delivery** from 4 to 9 days**8 l stainless steel planetary mixer, TOP Line**

8 lt stainless steel planetary mixer, TOP Line, with digital continuous speed variator, counter top, complete with whisk, spatula and spiral, V.230 / 1, Kw.0.37, Weight 32 Kg, dim.mm.440x480x520h