



TECNOSERVICE'21 srl

by Tinti Sergio
Via Carlo Pisacane, 134
61032 Fano (PU) Italy
P.IVA IT0200411413

Tel. +39 0721 805911
FAX +39 0721 809794
e-mail: staff@technochef.it
www.technochef.it
www.technochef.eu

Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
TCF163-000300	MIXER with DIVING ARMS, with 40 lt stainless steel bowl, mixing capacity 23 Kg, version with variable speed, V.230/1, Kw.2,2, Weight 145 Kg, dim.mm.460x690x1100h	

PROFESSIONAL DESCRIPTION

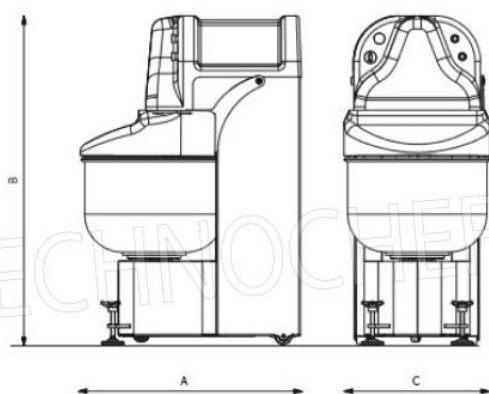
MIXER with DIVING ARMS, with 40 l STAINLESS STEEL BOWL, 23 Kg MIXING CAPACITY, VARIABLE SPEED version:

- ideal for making **high quality doughs for pizzerias and pastry shops**, the use of the **dipping arm system** allows **excellent oxygenation of the doughs** ;
- **kneading arms** and **bowl** made of **AISI 304 stainless steel** ;
- moving parts mounted on **ball bearings** ;
- movement of the arms made with self-lubricating nylon gears;
- **dough capacity** : **min.5 Kg / max.23 Kg** (calculated with 55% hydration, the maximum capacity may vary according to the ingredients);
- **flour capacity** : min.3 Kg / max.15 Kg;
- **40 lt tank** , diameter mm.425x295;
- **variable speed** : from 35 to 60 beats/minute;
- **very quiet** operation;
- **series timers** ;
- **closed tank carter** to prevent the flour from leaking out, made of highly robust transparent plastic;
- **equipped with wheels** for movement and two stabilizing feet.

CE mark
Made in Italy

TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	2,2
net weight (Kg)	145
breadth (mm)	460
depth (mm)	690



Dimensioni mm		
A	B	C
690	1100	460