



TECNOSERVICE'21 srl

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CODE	DESCRIPTION	PRICE/DELIVERY
TCF163-000500	MIXER with DIVING ARMS, with 65 lt stainless steel bowl, mixing capacity 45 Kg, 2 speed version, V.400/3, Kw.0,9/1,5, Weight 170 Kg, dim.mm.540x790x1200h	

PROFESSIONAL DESCRIPTION

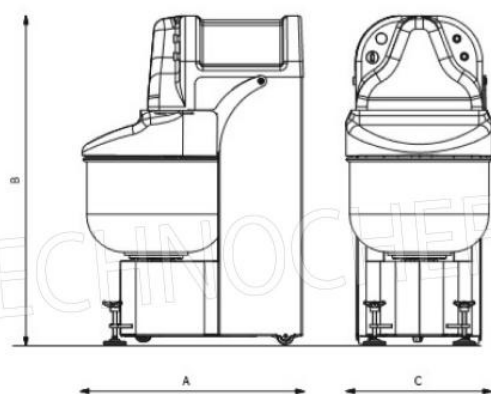
MIXER with DEEP ARMS, with STAINLESS STEEL BOWL of 65 lt, DOUGH CAPACITY 45 Kg, 2 SPEED version :

- 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.45 Kg** (calculated with 55% hydration, the maximum capacity may vary according to the ingredients);
- **flour capacity : min.3 Kg / max.25 Kg** ;
- **65 lt tank** , diameter mm.500x340;
- **2 speeds** : min.40, max.60 beats/minute;
- **motor power** : Kw.0,9/1,5;
- **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 handling and two stabilizing feet.

CE mark
Made in Italy

TECHNICAL CARD

power supply	Trifase
Volts	V 400/3
frequency (Hz)	50
motor power capacity (Kw)	1,5
net weight (Kg)	170
breadth (mm)	540
depth (mm)	790



Dimensioni mm		
A	B	C
790	1200	540