



TECNOSERVICE'21 srl

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CODE	DESCRIPTION	PRICE/DELIVERY
TCF163-001100	MIXER with DEEP ARMS, with cast iron gears in oil bath, 80 lt. stainless steel bowl, 50 Kg mixing capacity, version with variable speed, V.400/3, 2.2 Kw, Weight 280 Kg, dim.mm.600x770x1350h	

PROFESSIONAL DESCRIPTION

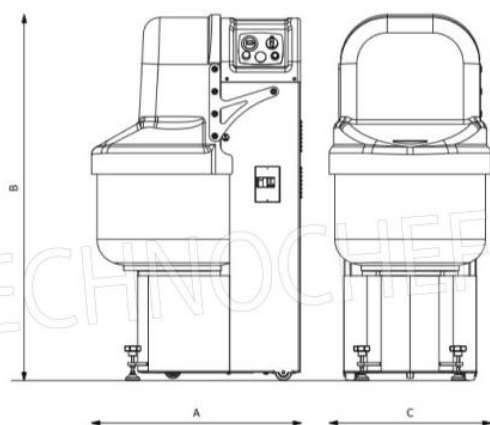
MIXER with PLUNGING ARMS, with 80 l STAINLESS STEEL BOWL, 50 Kg MIXING CAPACITY, version with VARIABLE SPEED:

- ideal for making **high quality doughs for pizzerias and pastry shops** , the use of the **dipping arm system** allows **excellent oxygenation of the doughs** ;
- **movement of the arms made with cast iron gears in an oil bath** ;
- **highly robust** and perfectly watertight **cast iron gearbox** , extremely silent mechanism;
- **kneading arms** made of **AISI 304 stainless steel** ;
- **right arm adjustable in height** for making special pastry doughs (e.g. panettone);
- **dough capacity** : min.5 Kg / max.50 Kg (calculated with 55% hydration, the maximum capacity may vary according to the ingredients);
- **flour capacity** : min.3 Kg / max.33 Kg;
- **80 l stainless steel tank** , diameter mm.550x340;
- **variable speed** : from 35 to 60 beats/minute;
- **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 stabilizer feet** .

CE mark
Made in Italy

TECHNICAL CARD

power supply	Trifase
Volts	V 400/3
frequency (Hz)	50
motor power capacity (Kw)	2,2
net weight (Kg)	280
breadth (mm)	600
depth (mm)	770



Dimensioni mm		
A	B	C
770	1350	600