

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

PROFESSIONAL PLANETARY MIXER with 20 I STAINLESS STEEL BOWL, BAKER PA Line:

- painted cast iron structure;
- $\circ~$ bowl , grilled bowl protection , hook , spatula and whisk in AISI 304 steel ;
- ventilated asynchronous motor;
- 3-speed mechanical gearbox;
- belt drive;
- security switch on tank and grilled protection;
- $\circ\,$ controls with front mushroom stop button ;
- $\circ\;$ planetary movement capable of covering the entire volume of the bowl;
- o easily washable.

Included :

Bowl, hook, spatula and whisk

Technical specifications :

- Bowl capacity lt.20
- o Bowl size ø315x280
- Shortcrust pastry 4.0
- Volume whipped cream
- Sponge cake 30 eggs
- Egg whites 32 eggs
- 。 3 Speeds 95/175/320 rpm

CE mark

TECHNICAL CARD	
net weight (Kg)	84
gross weight (Kg)	108
breadth (mm)	590
depth (mm)	480
height (mm)	930

AVAILABLE MODELS

Delivery from 4 to 9 days

FA-PAM20



FAMA - Planetary mixer, BAKER PA Line, with 20 lt bowl, Single phase, Mod.PAM20 Professional Planetary Mixer with 20 l stainless steel bowl,

Professional Planetary Mixer with 20 I stainless steel bowl, BAKER PA Line, complete with hook, spatula and stainless steel whisk, 3 speeds, V.230 / 1, Kw.0,9, Weight 84 Kg, dim.mm.590x480x930h

FA-PAT20



FAMA - Planetary mixer, BAKER PA Line, with 20 lt bowl, Three-phase, Mod.PAT20

Professional Planetary Mixer with 20 I stainless steel bowl, BAKER PA Line, complete with hook, spatula and stainless steel whisk, 3 speeds, V.400 / 3, Kw.0,9, Weight 84 Kg, dim.mm.590x480x930h

Delivery from 4 to 9 days







