

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
FA-PAT40	Professional Planetary Mixer with 40 lt stainless steel bowl, BAKER PA line, complete with stainless steel hook, spatula and whisk, 3 speeds, V.400 / 3, Kw. 1,3, Weight 165 Kg, dim.mm.700x610x1130h	Delivery from 4 to 9 days

PROFESSIONAL DESCRIPTION

PROFESSIONAL PLANETARY MIXER with 40 lt. STAINLESS STEEL BAKER PA Line :

- painted cast iron structure ;
- $\circ~$ bowl , grill protection of the bowl , hook , spatula and whisk in AISI 304 steel ;
- ventilated asynchronous motor;
- 3-speed mechanical gearbox;
- o 1st speed 134 rpm
- o 2nd speed 234 rpm
- 3rd speed 460 rpm
- belt transmission;
- $\circ\;$ safety micro on tank and grill protection;
- $\circ \ \ \text{front mushroom stop button controls} \ ;$
- $\circ\;$ planetary movement capable of covering the entire volume of the bowl;
- o easily washable.

Included:

Bathtub, hook, spatula and whisk

Technical specs :

- o Tank capacity 40 lt
- o Tank size ø400x390
- Shortcrust pastry 8,0
- Volume whipped cream
- Sponge cake 60 eggs
- Egg whites 64 eggs
- o 3 speeds 95/175/320 rpm

CE mark

TECHNICAL CARD		
power supply	Trifase	
Volts	V 400/3	
frequency (Hz)	50	
motor power capacity (Kw)	1,3	
net weight (Kg)	165	
gross weight (Kg)	195	
breadth (mm)	700	
depth (mm)	610	
height (mm)	1130	









