



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

PROFESSIONAL PLANETARY MIXER with STAINLESS STEEL TANK of 10 , BAKERLINE :

- **structure in cast iron** and **painted steel** ;
- **tank , grill protection of the tank , hook , spatula and whisk in AISI 304 steel** ;
- ventilated asynchronous motor;
- **3-speed mechanical gearbox** ;
- **gear transmission** ;
- safety micro on tub and grill protection;
- **controls with mushroom stop button on the side** ;
- planetary movement able to cover the whole volume of the bowl;
- easily washable.

Supplied :

- Tub, hook, spatula and whisk

Technical specifications :

- 10 liter tank capacity
- Tub size ø245x220
- Shortcrust pastry 1.5
- Volume whipped cream
- Sponge cake 10 eggs
- Egg whites 14 eggs
- 3 Speed - 95/175/320 rpm

CE marking

TECHNICAL CARD

net weight (Kg)	65
gross weight (Kg)	85
breadth (mm)	480
depth (mm)	420
height (mm)	720

AVAILABLE MODELS

FA-PBM10



FAMA - BAKERLINE Planetary mixer, with 10 lt bowl, Single phase, Mod.PBM10

Professional Planetary Mixer with 10 L stainless steel bowl, BAKERLINE, complete with hook, spatula and stainless steel whisk, 3 speeds, V.230 / 1, Kw.0,37, Weight 65 Kg, dim.mm.480x420x720h

Delivery from 4 to 9 days

FA-PBT10



FAMA - BAKERLINE Planetary mixer, with 10 lt stainless steel bowl, Three-phase, Mod.PBT10

Professional Planetary Mixer with 10 L stainless steel bowl, BAKERLINE, complete with hook, spatula and stainless steel whisk, 3 speeds, V.400 / 3, Kw.0.37, Weight 65 Kg, dim.mm.480x420x720h

Delivery from 4 to 9 days



Utensili Tool	Prodotto Product	PB10	PB20	PB30	PB40
Uncino Hook	Pizza	2 Kg	5 Kg	7,5 Kg	10 Kg
	Pane	2 Kg	5 Kg	7,5 Kg	10 Kg
	Pasta Frolla Pastry	1,5 Kg	4 Kg	6 Kg	8 Kg
	Pasta per brioche Brioche pastry	2 Kg	5 Kg	7,5 Kg	10 Kg
	Carni Meats	3,5 kg	10 Kg	15 Kg	20 Kg
Spatola Spatula	Purè Purée	3,5 kg	10 Kg	15 Kg	20 Kg
	Cioccolato Chocolate	2 Kg	6 Kg	9 Kg	12 Kg
	Panna montata Whipped cream	A volume By volume	A volume By volume	A volume By volume	A volume By volume
Frustra Whisk	Albumi d'uovo Egg whites	14 uova/egg	32 uova/egg	48 uova/egg	64 uova/egg
	Pan di spagna Sponge cake	10 uova/egg	30 uova/egg	45 uova/egg	60 uova/egg