



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
FA-PM5	Professional Planetary Dough Mixer with 5 liter stainless steel bowl, BAKER PM Line, complete with hook, stainless steel spatula and whisk, electronic speed variator, V.230 / 1, Kw.0.3, Weight 13 Kg, dim.mm.230x350x400h	Delivery from 4 to 9 days

PROFESSIONAL DESCRIPTION

PROFESSIONAL PLANETARY MIXER with 5 lt. STAINLESS STEEL TANK , BAKER PM Line :

- scratch-resistant painted structure ;
- tub , hook , spatula and whisk in AISI 304 stainless steel ;
- stainless steel grilled tank lid;
- asynchronous motor;
- tools and quick release tank;
- **electronic speed variator with belt drive and gears ;**
- **liftable head ;**
- planetary movement able to cover the whole volume of the bowl;
- easily washable.

Supplied :

- Tub, hook, spatula and whisk

Technical specifications :

- Bowl capacity lt.5
- Tub size ø205x170
- Shortcrust pastry 0,8
- Volume whipped cream
- Sponge cake 5 eggs
- Egg whites 7 eggs
- Speed Rpm / rpm - 40/250

CE marking

TECHNICAL CARD

power supply Monofase

Volts V 230/1

frequency (Hz)	50
motor power capacity (Kw)	0,3
net weight (Kg)	13
gross weight (Kg)	15
breadth (mm)	230
depth (mm)	350
height (mm)	400



