

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
FM-B10K	Planetary mixer 10 lt., EASYLINE line, with stainless steel bowl, whisk and grilled lid, aluminum spiral and spatula, 3 speeds, V.230 / 1, Kw. 0,45, Weight 56 Kg, dim. mm.452x432x606h	Delivery from 4 to 9 days
PROFESSIONAL DESCRIPTION		

PROFESSIONAL PLANETARY COUNTER MIXER It. 10, Single Phase, 3 SPEED:

- machines for different types of dough , such as pizza , bread , biscuits , croissants , brioches , cream puffs , sponge cake , shortcrust pastry , meringues , purees , mayonnaise , various sauces , whipped cream , etc;
- structure coated with scratch-proof paint;
- bowl, whisk and grilled lid in AISI 304 stainless steel;
- spiral and aluminum spatula;
- microswitch on lid and bowl;
- o removable bowl;
- $\circ\:$ 3-speed mechanical gearbox with gear transmission: $\circ\:$ 1st speed 113 rpm ,

 - \circ 2nd speed 184 rpm ,
 - 3rd speed 341 rpm ;
- quick coupling tools;
- \circ motor protection excluded.

CE mark

TECHNICAL CARD		
power supply	Monofase	
Volts	V 230/1	
frequency (Hz)	50	
motor power capacity (Kw)	0,45	
net weight (Kg)	56	
gross weight (Kg)	69	
breadth (mm)	452	

depth (mm) 432 height (mm) 606