

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY		
FM-B40K	Planetary mixer lt. 40, EASYLINE line, with bowl, whisk and grilled lid in stainless steel, spiral and spatula in aluminum, 3 speeds, V.400 / $3+N$, Kw. 1,3, Weight 151 Kg, dim. mm.622x572x970h	Delivery from 4 to 9 days		
PROFESSIONAL DESCRIPTION				

PROFESSIONAL PLANETARY MIXER It. 40, Three-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;
- 3-speed mechanical gearbox with gear transmission:
 1st speed 84 rpm ,

 - \circ 2nd speed 151 rpm ,
 - 3rd speed 270 rpm ;
- quick coupling tools;
- o motor protection;
- timer 0-60 '.

CE mark		
TECHNICAL CARD		
power supply	Trifase	
Volts	V 400/3 +N	
frequency (Hz)	50	
motor power capacity (Kw)	1,3	
net weight (Kg)	151	
gross weight (Kg)	182	

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	breadth (mm)	622
	depth (mm)	572
	height (mm)	970
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