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Services and Technologies for professional catering since 1973



## **TECHNICAL CARD**

power supply	Monofase/Trifase
net weight (Kg)	62
gross weight (Kg)	72
breadth (mm)	470
depth (mm)	625
height (mm)	805

## PROFESSIONAL DESCRIPTION

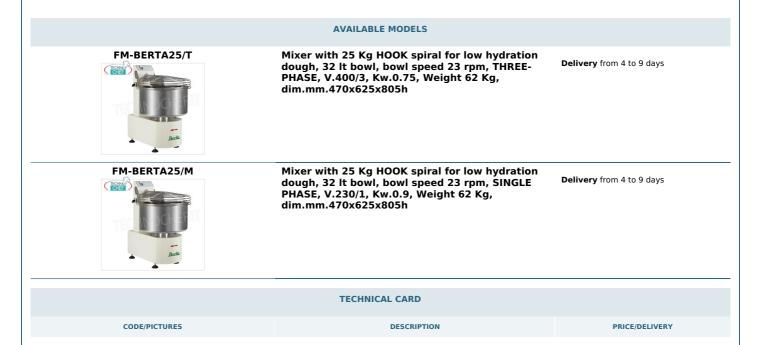
MIXER with 25 kg FIXED HOOK spiral for LOW HYDRATION DOUGH,

- ideal machine for low-hydration dough or fatty dough (such as breadsticks, taralli, piadinas, focaccias, pan pizzas or egg dough );
- structure coated with scratch-resistant paint;
- $\circ~$  AISI 304 stainless steel bowl, tool and grilled lid ;
- 32 liter tank , diameter 400x260h mm;
- Easily removable HOOK spiral
- dough capacity per cycle 25 Kg;
- Bowl speed 23 rpm ;
- using the innovative hook tool, it does not alter the temperature of the dough, improving its oxygenation,
- dough processing times are halved compared to a traditional mixer with diving arms, fork or spiral;
- Optional: 2nd speed only on three-phase model .

## Accessories/Optional :

- 2nd speed: 23-46 rpm Kw.0.75/1.1 only on three-phase model
- mechanical timer
- wheels

CE MARK MADE in ITALY



FM-KRT	Fimar - Wheels Kit	<b>Delivery</b> from 4 to 9 days
8233		
FM-TMM	Fimar - Mechanical Timer	<b>Delivery</b> from 4 to 9 days
FM-2NDSPEED	Fimar - 2nd Speed	<b>Delivery</b> from 4 to 9 days

