



TECNOSERVICE'21 srl

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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;
- **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

AVAILABLE MODELS

FM-BERTA25/T



Mixer with 25 Kg HOOK spiral for low hydration dough, 32 Lt bowl, bowl speed 23 rpm, **THREE-PHASE**, V.400/3, Kw.0.75, Weight 62 Kg, dim.mm.470x625x805h

Delivery from 4 to 9 days

FM-BERTA25/M



Mixer with 25 Kg HOOK spiral for low hydration dough, 32 Lt bowl, bowl speed 23 rpm, **SINGLE PHASE**, V.230/1, Kw.0.9, Weight 62 Kg, dim.mm.470x625x805h

Delivery from 4 to 9 days

TECHNICAL CARD

CODE/PICTURES

DESCRIPTION

PRICE/DELIVERY

FM-KRT

Fimar - Wheels Kit

Delivery from 4 to 9 days



FM-TMM

Fimar - Mechanical Timer

Delivery from 4 to 9 days



FM-2NDSPEED

Fimar - 2nd Speed

Delivery from 4 to 9 days

