



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

MIXER with FIXED HOOK spiral, 35 Kg, for LOW HYDRATION DOUGH, Bowl speed 23 rpm, THREE-PHASE:

- **ideal machine for low hydration doughs or fatty doughs** (such as **breadsticks, taralli, piadinas, focaccias, pan pizzas or egg doughs**);
- structure covered with scratch-resistant paint;
- **tank, tool and grilled lid in AISI 304 stainless steel** ;
- **42 liter tank**, diameter 450x260h mm;
- mixing capacity per cycle 35 kg;
- **HOOK spiral easily removable**, facilitates tank cleaning,
- **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 plunger arms, fork or spiral;
- **Optional: 2nd speed** .

Accessories/Options :

- 2nd speed: 23-46 rpm - Kw.0.75/1.1
- mechanical timer
- wheels

CE MARK

Made in Italy

TECHNICAL CARD

power supply	Monofase/Trifase
net weight (Kg)	69
gross weight (Kg)	79
breadth (mm)	520
depth (mm)	675
height (mm)	805

AVAILABLE MODELS

FM-BERTA35/T



Delivery from 4 to 9 days

Fimar BERTA - 35 Kg hook spiral mixer for low hydration doughs, three-phase V. 400/3

35 Kg HOOK spiral mixer for low hydration doughs with 42 lt bowl, Bowl speed 23 rpm, V.400/3, Kw.0,75, Weight 69 Kg, dim.mm.520x675x805h

TECHNICAL CARD

CODE/PICTURES

DESCRIPTION

PRICE/DELIVERY

FM-KRT



Delivery from 4 to 9 days

Fimar - Wheels Kit

Wheel kit

FM-TMM



Delivery from 4 to 9 days

Fimar - Mechanical Timer

Mechanical timer

FM-2NDSPEED

Fimar - 2nd Speed

2nd speed only on three-phase model

Delivery from 4 to 9 days

