

TECNOSERVICE'21 srl by Tinti Sergio Via Carlo Pisacane, 134 61032 Fano (PU) Italy P.IVA IT0200411413 Tel. +39 0721 805911 FAX +39 0721 809794 e-mail: staff@technochef.it www.technochef.it www.technochef.eu

Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

STAINLESS STEEL MEAT MIXER, MAX CAPACITY 50 Kg :

- Structure entirely in sandblasted stainless steel ;
- Standard stainless steel lid;
- Microswitch on cover;
- Reverse direction ;
- Emergency button;
- **Bowl tilting lever** (110°) to facilitate emptying;
- removable shovel;
- Low voltage controls;
- Standard wheel kit (2 of which with brakes).

TECHNICAL DATA :

- Dimensions of the tank mm: 420x395x475h
- Tank capacity min/max: 25 50 Kg
- Speed: 30rpm
- No. blades: 1
- Power: 0.75kW (1Hp)
- Power supply: 230 / 400V
- Dimensions mm: 800x520x1020h
- Net weight: 80 Kg
- Gross weight: 97 Kg

CE mark

TECHNICAL CARD	
power supply	Trifase
Volts	V 400/3
frequency (Hz)	50
net weight (Kg)	80

) 97	
) 800	
) 520	
) 1020	
AVAILABLE MODELS	
Delivery from 8 to 15 days FIMAR - Stainless steel meat mixer, max capacity 50 Kg, Three-phase, V.400/3, mod.50C1PN/T Stainless steel meat mixer, with 50 Kg tilting bowl, removable blade, V.400/3, Kw.0,75, Weight 80 Kg, dim.mm.800x520x1020h	
Delivery from 8 to 15 days as steel meat mixer, max capacity ase, V.230/1, mod.50C1PN/M less steel, with 50 Kg tilting bowl, .230/1, Kw.0,75, Weight 80 Kg, 1020h	

