



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

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CODE	DESCRIPTION	PRICE/DELIVERY
TCF163-000300	PLUNGING ARMS MIXER, with 40 lt. stainless steel bowl, 23 Kg dough capacity, version with variable speed, V.230/1, 2.2 Kw, Weight 145 Kg, dim.mm.460x690x1100h	

PROFESSIONAL DESCRIPTION

TECHNOCHEF - MIXER with PLUNGING ARMS, with 40 lt STAINLESS STEEL BOWL, 23 Kg DOUGH CAPACITY, version with VARIABLE SPEED:

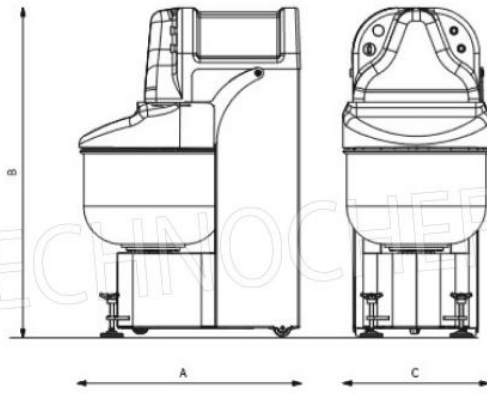
- ideal for making **high quality dough for pizzerias and pastry shops** , the use of the **diving arm system** allows for **excellent oxygenation of the dough** ;
- **kneading arms** and **bowl** made of **AISI 304 stainless steel** ;
- moving parts mounted on **ball bearings** ;
- movement of the arms made with self-lubricating nylon gears;
- **dough capacity** : **min.5 Kg / max.23 Kg** (calculated with 55% hydration, the maximum capacity may vary depending on the ingredients);
- **flour capacity** : min.3 Kg / max.15 Kg;
- **40 liter tank** , diameter 425x295 mm;
- **variable speed** : from 35 to 60 beats/minute;
- **extremely silent** operation;
- **series timer** ;
- **closed bowl guard** to prevent flour from leaking, made of highly robust transparent plastic;
- **equipped with wheels** for movement and two stabilizing feet.

CE mark
Made in Italy

TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	2,2
net weight (Kg)	145
breadth (mm)	460

depth (mm) 690
height (mm) 1100



Dimensioni mm		
A	B	C
690	1100	460