

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
TCF163-000700	PLUNGING ARMS MIXER, with cast iron gears in oil bath, 70 liter stainless steel bowl, 40 Kg mixing capacity, 2 speed version, V.400/3, Kw.0.9/1.5, Weight 270 Kg, dim.mm.600x770x1350h	

PROFESSIONAL DESCRIPTION

TECHNOCHEF - PLUNGING ARMS MIXER, with 70 It STAINLESS STEEL BOWL, 40 Kg DOUGH CAPACITY, 2 SPEED version :

- o 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;
- $\circ~$ movement of the arms made with cast iron gears in an oil bath ;
- highly robust and perfectly watertight cast iron gear box , extremely silent mechanism;
- kneading arms made of AISI 304 stainless steel;
- Height-adjustable right arm for the creation of particular pastry doughs (e.g. panettone);
- o dough capacity: min.5 Kg / max.40 Kg (calculated with 55% hydration, the maximum capacity may vary depending on the ingredients);
- \circ flour capacity : min.3 Kg / max.25 Kg ;
- 70 liter stainless steel tank , diameter 530x320 mm;
- o 2 speeds : min.40, max.60 beats/minute;
- engine power: 0.9/1.5 kW;
- $\circ \ \ \textbf{closed bowl guard} \ \text{to prevent flour from leaking, made of highly robust transparent plastic;}$
- equipped with wheels for movement and two stabilizing feet .

CE mark

Made in Italy		
TECHNICAL CARD		
power supply	Trifase	
Volts	V 400/3	
frequency (Hz)	50	
motor power capacity (Kw)	1,5	
net weight (Kg)	270	
breadth (mm)	600	
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depth (mm) 770 **height (mm)** 1350



