

#### 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



CODE	DESCRIPTION	PRICE/DELIVERY
TCF163-000900	PLUNGING ARMS MIXER, with cast iron gears in oil bath, 80 liter stainless steel bowl, 50 Kg mixing capacity, 2 speed version, V.400/3, Kw.0.9/1.5, Weight 280 Kg, dim.mm.600x770x1350h	

## PROFESSIONAL DESCRIPTION

### TECHNOCHEF - PLUNGING ARMS MIXER, with 80 It STAINLESS STEEL BOWL, 50 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.50 Kg (calculated with 55% hydration, the maximum capacity may vary depending on the ingredients);
- ∘ flour capacity : min.3 Kg / max.33 Kg;
- 80 liter stainless steel tank , diameter 550x340 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

TECHNICAL CARD		
Trifase		
V 400/3		
50		
1,5		
280		
600		

**depth (mm)** 770 **height (mm)** 1350



