



TECNOSERVICE'21 srl

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CODE	DESCRIPTION	PRICE/DELIVERY
TCF163-001100	PLUNGING ARMS MIXER, with cast iron gears in oil bath, 80 liter stainless steel bowl, 50 Kg mixing capacity, variable speed version, V.400/3, 2.2 Kw, Weight 280 Kg, dim.mm.600x770x1350h	

PROFESSIONAL DESCRIPTION

TECHNOCHEF - MIXER with PLUNGING ARMS, with 80 lt STAINLESS STEEL BOWL, 50 Kg DOUGH CAPACITY, version with VARIABLE SPEED :

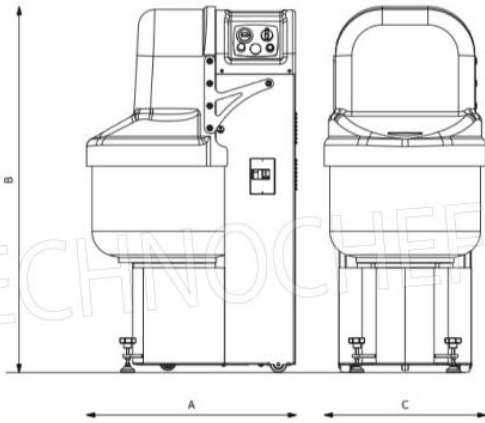
- ideal for making **high quality dough for pizzerias and pastry shops** , the use of the **diving arm system** allows for **excellent oxygenation of the dough** ;
- **movement of the arms made with cast iron gears in an oil bath** ;
- **highly robust** and perfectly watertight **cast iron gear box** , 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);
- **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;
- **variable speed** : from 35 to 60 beats/minute;
- **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	Trifase
Volts	V 400/3
frequency (Hz)	50
motor power capacity (Kw)	2,2
net weight (Kg)	280
breadth (mm)	600

depth (mm) 770
height (mm) 1350



Dimensioni mm		
A	B	C
770	1350	600