

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
SI-MARTE20	Planetary mixer with lt.20 stainless steel tank, IP 67 stainless steel controls, inverter system, rpm 120-400, V.230 / 1, Kw.1.5, Weight 130 Kg, dim.mm.576x748x1189h	€ 3.017,14 VAT escluded Shipping to be calculed Delivery from 8 to 15 days

PROFESSIONAL DESCRIPTION

PLANETARY MIXER with STAINLESS STEEL It.20, equipped with INVERTER SYSTEM :

- $\circ~$ powerful , robust and flexible thanks to the progressive speed control managed by an inverter ;
- $\circ \ \ \textbf{machine suitable for the heaviest jobs} \ \text{and ideal for all those who want something more}; \\$
- **dedicated to the world of confectionery, it** is the ideal tool for those who want a performing, reliable machine, without compromises on which they can always count;
- the inverter system allows a precise regulation of the number of revolutions and can adapt to any processing, be it with a whisk, spatula or hook;
- $\circ~$ solid structure in enamelled carpentry ;
- $\circ\,$ IP 6 stainless steel buttons ;
- Timer 0-30 minutes and ∞;
- Rpm 120-400 (revolutions per minute);
- 3 easily replaceable machining accessories: trowel and hook in aluminum casting / whisk in aluminum and steel casting.

CE marking

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TECHNICAL CARD		
frequency (Hz)	50	
motor power capacity (Kw)	1,5	
net weight (Kg)	130	
breadth (mm)	576	
depth (mm)	748	
height (mm)	1189	















Comandi inox IP 67 Stainless steel IP 67 protected controls

