



**TECNOSERVICE'21 srl**  
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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

**PROFESSIONAL PLANETARY MIXER with STAINLESS STEEL TANK of lt.20 , BAKERLINE :**

- **structure in cast iron** and **painted steel** ;
- **tank , grill protection of the tank , hook , spatula and whisk in AISI 304 steel** ;
- ventilated asynchronous motor;
- **3-speed mechanical gearbox** ;
- **gear transmission** ;
- safety micro on tub and grill protection;
- **controls with mushroom stop button on the side** ;
- planetary movement able to cover the whole volume of the bowl;
- easily washable.

**Supplied :**

- Tub, hook, spatula and whisk

**Technical specifications :**

- Tank capacity lt.20
- Tub size ø320x280
- Short pastry 4.0
- Volume whipped cream
- Sponge cake 30 eggs
- Egg whites 32 eggs
- 3 Speed - 95/175/320 rpm

**CE marking**

**TECHNICAL CARD**

<b>net weight (Kg)</b>	97
<b>gross weight (Kg)</b>	115
<b>breadth (mm)</b>	540
<b>depth (mm)</b>	500
<b>height (mm)</b>	850

**AVAILABLE MODELS**

**FA-PBM20**



**FAMA - BAKERLINE Planetary mixer, with 20 lt bowl, Single phase, Mod.PBM20**

Professional Planetary Mixer with 20 l stainless steel bowl, BAKERLINE, complete with hook, spatula and stainless steel whisk, 3 speeds, V.230 / 1, Kw.0,55, Weight 97 Kg, dim.mm.540x500x850h

**€ 1.952,20**

*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 4 to 9 days

**FA-PBT20**



**FAMA - BAKERLINE Planetary mixer, with 20 lt bowl, Three-phase, Mod.PBT20**

Professional Planetary Mixer with 20 l stainless steel bowl, BAKERLINE, complete with hook, spatula and stainless steel whisk, 3 speeds, V.400 / 3, Kw.0,55, Weight 97 Kg, dim.mm.540x500x850h

**€ 1.952,20**

*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 4 to 9 days



Utensili Tool	Prodotto Product	PB10	PB20	PB30	PB40
<b>Uncino Hook</b>	Pizza	2 Kg	5 Kg	7,5 Kg	10 Kg
	Pane Bread	2 Kg	5 Kg	7,5 Kg	10 Kg
	Pasta Frolla Pastry	1,5 Kg	4 Kg	6 Kg	8 Kg
	Pasta per brioche Brioche pastry	2 Kg	5 Kg	7,5 Kg	10 Kg
<b>Spatola Spatula</b>	Carni Meats	3,5 kg	10 Kg	15 Kg	20 Kg
	Purè Purée	3,5 kg	10 Kg	15 Kg	20 Kg
	Cioccolato Chocolate	2 Kg	6 Kg	9 Kg	12 Kg
<b>Frusta Whisk</b>	Panna montata Whipped cream	A volume By volume	A volume By volume	A volume By volume	A volume By volume
	Albumi d'uovo Egg whites	14 uova/egg	32 uova/egg	48 uova/egg	64 uova/egg
	Pan di spagna Sponge cake	10 uova/egg	30 uova/egg	45 uova/egg	60 uova/egg