



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



PROFESSIONAL DESCRIPTION

PROFESSIONAL PLANETARY MIXER with STAINLESS STEEL 30 lt . 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 30 lt
- Tub size ø370x350
- Shortcrust pastry 6.0
- Volume whipped cream
- Sponge cake 45 eggs
- Egg whites 48 eggs
- 3 Speed - 95/175/320 rpm

CE marking

TECHNICAL CARD

net weight (Kg)	198
gross weight (Kg)	223
breadth (mm)	670
depth (mm)	520
height (mm)	1080

AVAILABLE MODELS

FA-PBM30



FAMA - BAKERLINE Planetary mixer, with lt. 30 bowl, Single-phase, Mod.PBM30

Professional Planetary Mixer with stainless steel tank of lt. 30, BAKERLINE, complete with hook, spatula and stainless steel whisk, 3 speeds, V.230 / 1, Kw.0.75, Weight 198 Kg, dim.mm.670x520x1080h

€ 3.494,34

VAT excluded

Shipping to be calculated

Delivery from 4 to 9 days

FA-PBT30



FAMA - BAKERLINE Planetary mixer, with lt. 30 bowl, Three-phase, Mod.PBT30

Professional Planetary Mixer with stainless steel tank of lt. 30, BAKERLINE, complete with hook, spatula and stainless steel whisk, 3 speeds, V.400 / 3, Kw.0.75, Weight 198 Kg, dim.mm.670x520x1080h

€ 3.494,34

VAT excluded

Shipping to be calculated

Delivery from 4 to 9 days



Utensili Tool	Prodotto Product	PB10	PB20	PB30	PB40
Uncino Hook	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
Spatola Spatula	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
Frusta Whisk	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