



**TECNOSERVICE'21 srl**

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PROFESSIONAL DESCRIPTION

**MIXER with 7 Kg FIXED HOOK spiral for LOW HYDRATION DOUGH, 35 BOWL revolutions/minute, SINGLE PHASE:**

- **ideal machine for low hydration doughs or fatty doughs** (such as **breadsticks, taralli, piadinas, focaccias, pan pizzas or egg doughs** );
- structure covered with scratch-resistant paint;
- **tank, tool and grilled lid in AISI 304 stainless steel** ;
- **10 liter tank, diameter 260x200h mm**;
- mixing capacity per cycle 7 kg;
- **Hook spiral easily removable** facilitates cleaning of the tub,
- **using the innovative hook tool, it does not alter the temperature of the dough**, improving its oxygenation,
- **dough processing times are halved** compared to a traditional mixer with plunger arms, fork or spiral .

**Accessories/Options :**

- mechanical timer
- wheels

**CE MARK**

**MADE IN ITALY**

**TECHNICAL CARD**

**power supply** Monofase/Trifase

**net weight (Kg)** 39

<b>gross weight (Kg)</b>	48
<b>breadth (mm)</b>	315
<b>depth (mm)</b>	480
<b>height (mm)</b>	690

#### AVAILABLE MODELS

##### FM-BERTA7/M



##### **Fimar - Low hydration mixer for doughs with lt. 10 bowl, Single-phase, V.230 / 1**

Low hydration dough mixer with 10 liter bowl, 7 Kg dough capacity, 35 rpm speed, V.230 / 1, Kw.0.37, Weight 39 Kg, dim.mm.315x480x700h

**€ 677,25**

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

**Delivery** from 4 to 9 days

