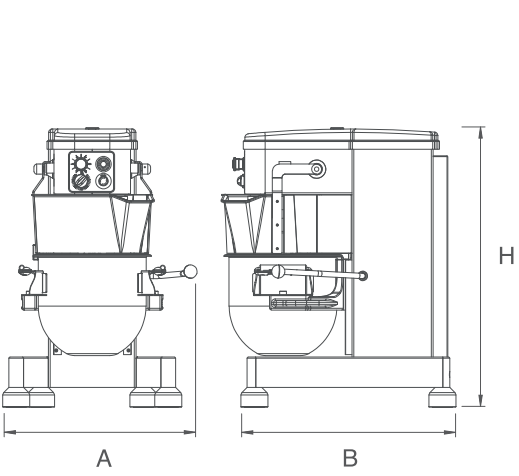
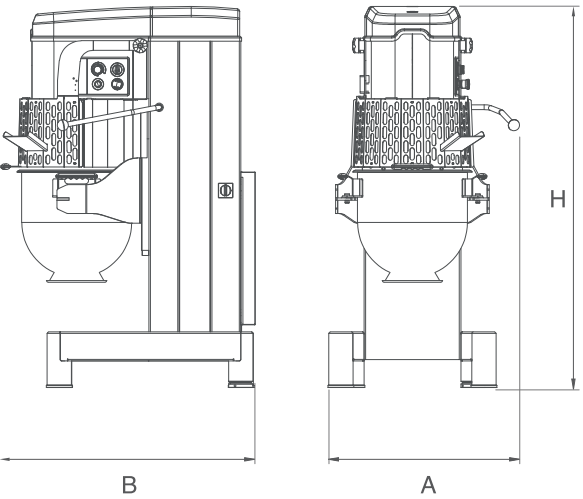


Technical data

Technical drawings
C-Line 2 10/20 - bench model



Technical drawings
C-Line 2 40/60/80



Technical data
C-Line 2

U.M. C-L 2-10 C-L 2-20 C-L 2-10 C-L 2-20 C-L 2-40 C-L 2-60 C-L 2-80
bench bench freestanding

		AxBxH		AxBxH		AxBxH			AxBxH		
Machine dimensions	mm	576x687x823		576x687x1221		702x1004x1508			792x1050x1574		
Packaging dimensions	mm	650x850x1060		800x1150x1450		800x1150x1800			800x1150x1800		
Net weight machine	Kg	85	90	110	115	290			335	375	
Gross Weight machine + pack	Kg	100	105	130	135	320			365	425	
Nominal tank volume	L	10	20	10	20	40			60	80	
Control panel						3M	3V	VV	3M	3V	VV
Rated electrical power	kW					1,5	2,5	2,2	2,2	3	4
Supply voltage	V	220-380-415-440-460-480				220-380-415-440-460-480					
Frequency	Hz	50-60		50-60		50-60			50-60		
Electrical phases		1 (Optional: 3)		1 (Optional: 3)		3			3		
Tool speed	rpm	100-415		100-415		100-415			100-415		
Reduction kit tank + tools		—	10	—	10	20			40	60	

Tekno Stamap reserves the right to make technical changes at any time and without notice.

Tekno Stamap

Via Tretti Marotti, 4
36040 Grisignano di Zocco
Vicenza _ Italy

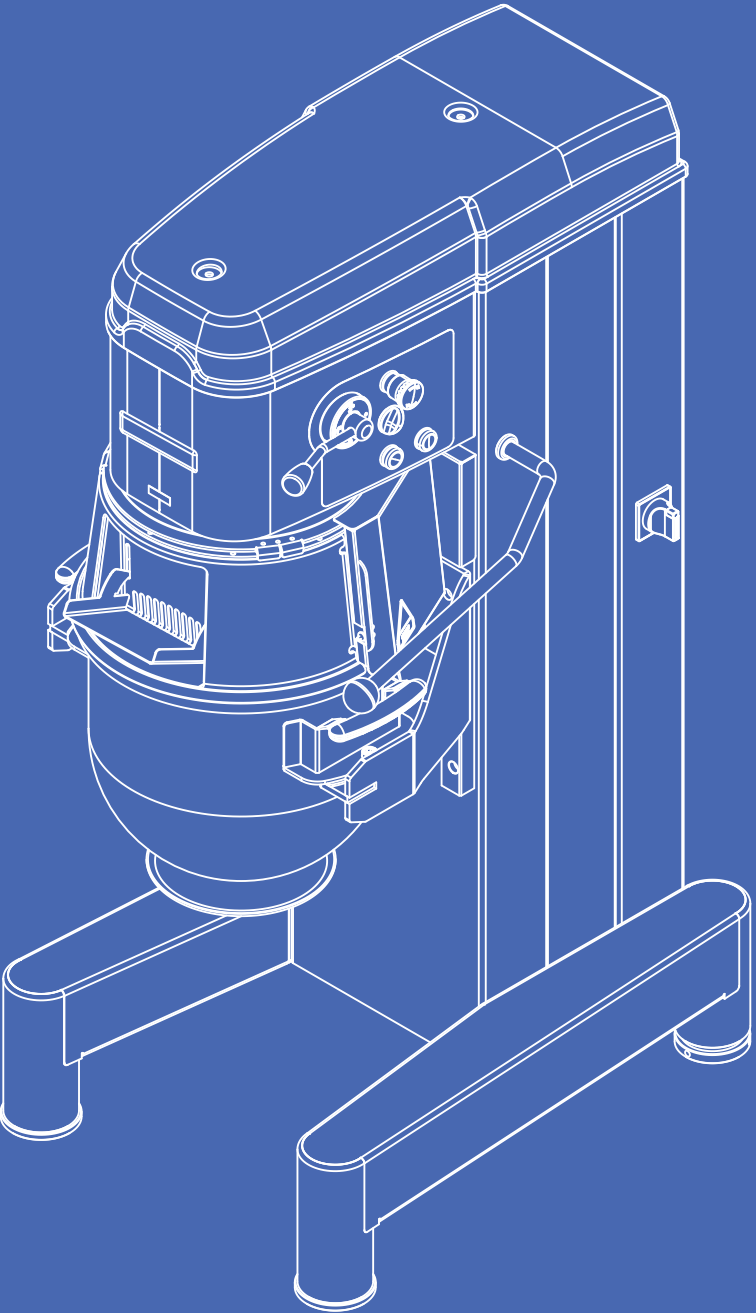
T.: 0039 0444 - 414 735
F.: 0039 0444 414 719

www.teknostamap.eu
info@teknostamap.com

C-Line 2

Planetary mixers for small and medium productions

MADE IN ITALY



Tekno Stamap
Technology boosting creativity

www.teknostamap.eu

C-Line 2

Planetary mixer for handicraft productions

AGILE AND VERSATILE

Planetary C-Line

Our C-Line 2 planetary machines are used from small to large production capacity. Starting from the C-Line 2 10 bench model and reaching the top range C-Line 2 80, the range is developed to meet the needs of a pastry chef who demands strength, practicality and reliability combined with low operating costs and non-existent maintenance. The versatility of the C-Line 2 planetary range allows to

obtain both whipped dough and consistent dough, simply by changing the tool and adjusting the speed in a simple and intuitive way through the control panel. The extreme care in the design and assembly phase ensures a gentle, gradual and homogeneous mixing of mixtures with different characteristics and consistency.



Ideal for cookie dough, filling products, mousses, creams and whipping products

C-LINE 2 40/60/80

Transmission gears in oil bath for maximum reliability, durability and silence

Possibility to set time and speed of the tool even with the machine in running

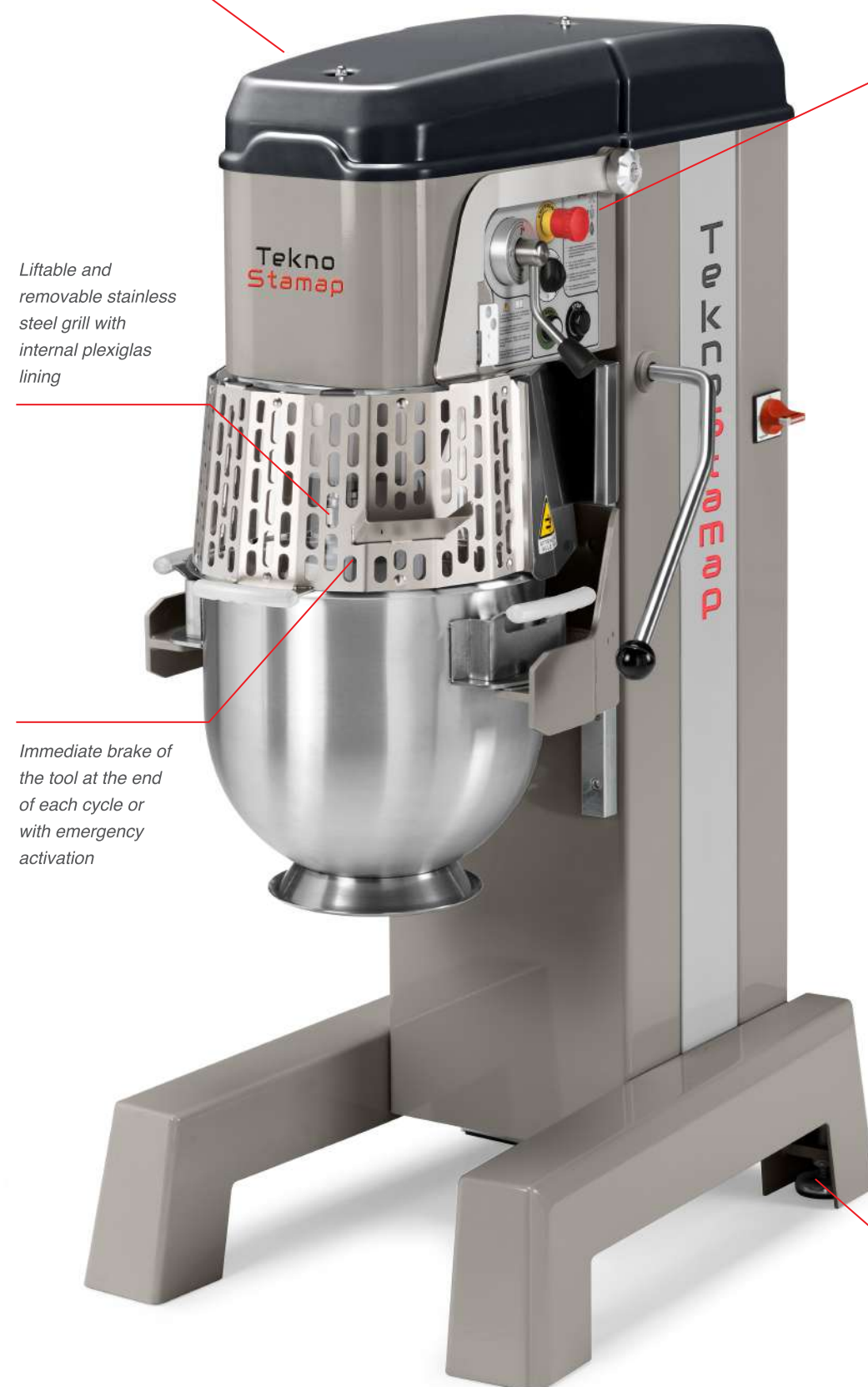
Liftable and removable stainless steel grill with internal plexiglas lining

Immediate brake of the tool at the end of each cycle or with emergency activation

C-Line 2

Planetary for small productions

Adjustable feet for maximum stability and silence



C-L2 10 E 20 BENCH AND FREESTANDING

The bench model, available in 10 and 20 L, is ideal for small workshops and for limited quantities, allows you to have a high production efficiency in small spaces

The C-line 2 10/20 are equipped as standard with electronic variable speed panel and mechanical timer (VV). The version with 3-speed panel with electronic selector and mechanical timer (3V) is available as an option.



PRECISE ADJUSTMENTS

The C-Line 2 40/60/80 can be equipped with the following panels control:

3M • Panel with 3 speed mechanical gearbox and mechanical timer

3V • speed panel with inverter and mechanical timer

VV • Electronic variable speed panel and mechanical timer



AVAILABLE TOOLS

All C-Line 2 range is supplied as standard with whisk, spiral and spatula, while the scraper is supplied as an option on C-line 2 40/60/80

