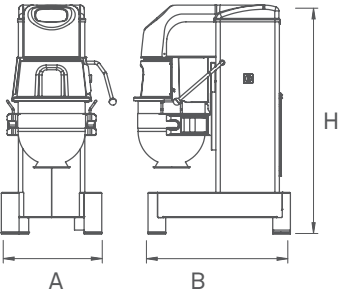
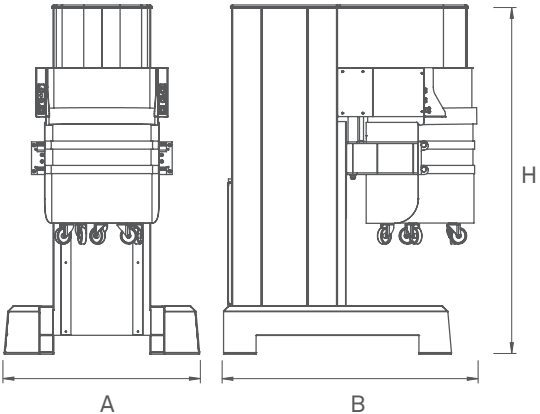


Technical data

Technical drawings
TK-Line



Technical drawings
TK-Line 160/200



Technical data TK-Line 40/60/80/100/120		U.M.	TK2 40	TK2 60	TK 80	TK 100	TK 120
			AxBxH		AxBxH		
Machine dimensions	mm		608x946x1469	680x1061x1548	960x1100x1700	960x1100x1800	960x1100x1900
Packaging dimensions	mm		800x1150x1750				
Net weight machine	Kg		290	370	659	697	710
Gross Weight machine + pack	Kg		320	400	710	750	760
Nominal bowl volume	L		40	60	80	100	120
Rated electrical power	kW		3	4	5,5	7,5	7,5
Supply voltage	V				220 / 380 / 415 / 440 / 460 /480		
Frequency	Hz				50 - 60		
Electrical phases			3	3	3	3	3
Tool speed	rpm				100 - 415		
Reduction kit tank + tools			20	40/20	60	80 - 60	80

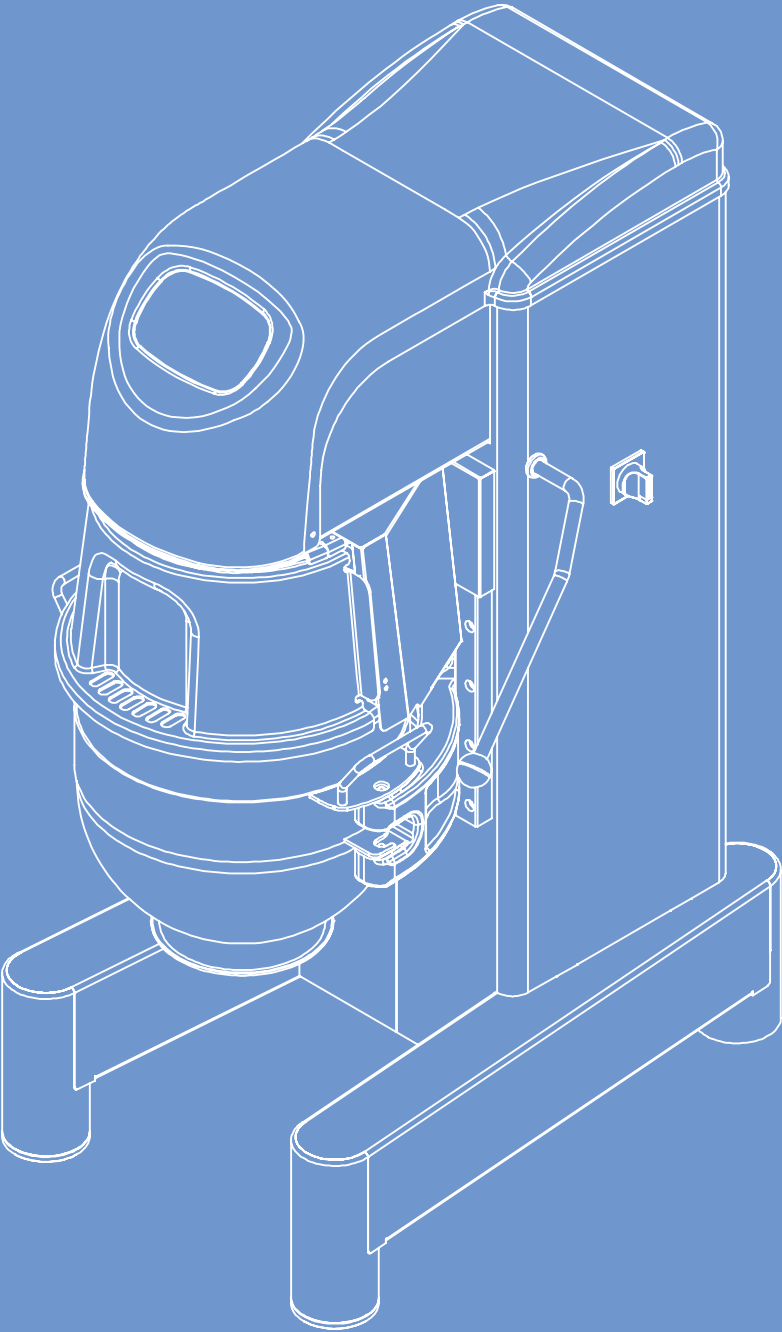
Technical data TK-Line 160/200		U.M.	TK 160	TK 200
			AxBxH	
Machine dimensions	mm		1200x1646x2140	1200x1646x2140
Packaging dimensions	mm		1440x1840x2440	
Net weight machine	Kg		1290	1350
Gross Weight machine + pack	Kg		1400	1450
Nominal bowl volume	L		160	200
Rated electrical power	kW		9,5	11

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

TK-Line

Planetary mixer for medium and big productions

MADE IN ITALY



Tekno
Stamap

www.teknostamap.com

Technology boosting creativity

IT

TK-Line

Planetary mixer for medium and big productions

POWERFUL AND CAPABLE

Planetary TK-Line

The TK series planetary machines are suitable for use in medium and large productions. The increased power of the engine allows perfect processing even of harder doughs without loss of efficiency. The single-piece base increases the machine overall solidity, ensuring reliability and processing precision. The TK planetary machines allow you to carry out absolutely precise and constant work cycles thanks to the electronic time and speed settings, which can also be entered with the machine in motion.



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

TK2-40
TK2-60



TK-80
TK-100
TK-120



TK-160
TK-200



BOWL LIFTER

The bowl lifter Tekno Stamap has a stainless steel and aluminium structure mounted on wheels. Useful for those workshops that need to empty the tanks in hoppers of storage, working tables or within other machinery.



TK2 40 - 60



BOWL
ROTATION

Possibility to rotate the BOWL outwards without removing it from the support arm, for an easy and convenient collection of the product



TK2 40 - 60 TK 80 - 100 - 120



CONTROL
PANEL

Digital instrument panel with display of the tool speed.
Optional for TK 40 and TK 60 with bowl lifter.



TK2 40 - 60 TK 80 - 100 - 120



PRECISE
ADJUSTMENTS

The machines of the TK-Line range can be equipped with the following control panels:

- **TK2 3V** speed panel with inverter and mechanical timer
- **TK2 SP4I** Digital control panel, with display of tool speed and electronic timer. Possibility to work in two mode, variable speed or four fixed speeds



TK2 40 - 60



POWER
TAKE-OFF

Power take-off to connect accessories and processing tools.



TK2 40 - 60 TK 80 - 100 - 120



AVAILABLE
TOOLS

TK2-40 / 60 and TK - 80/100/120 range is supplied as standard with whisk, spiral and spatula, while the scraper is supplied as an option.

TK-160 and TK200 are suppliede as standard with whisk, scraper and spatula, while he spiral is supplied as an optional



Technical data	U.M.	TK2-40	TK2-60	TK 80-100-120
Tank capacity	L	40	60	80-100-120
Installed power	Kw	1	1	1
Height A	mm	2930	2930	2930
Discharge height B	mm	2100	2100	2100
Depth C	mm	1682	1682	1682
Width D	mm	900	900	900
Depth E	mm	1300	1300	1300
Weight	Kg	330	330	350

