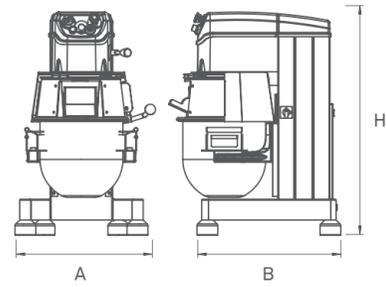
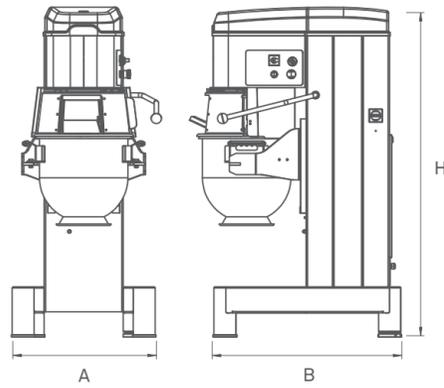


Technical data

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



Technical drawings
C-Line 2 40/60/80



Technical data
C-Line 2

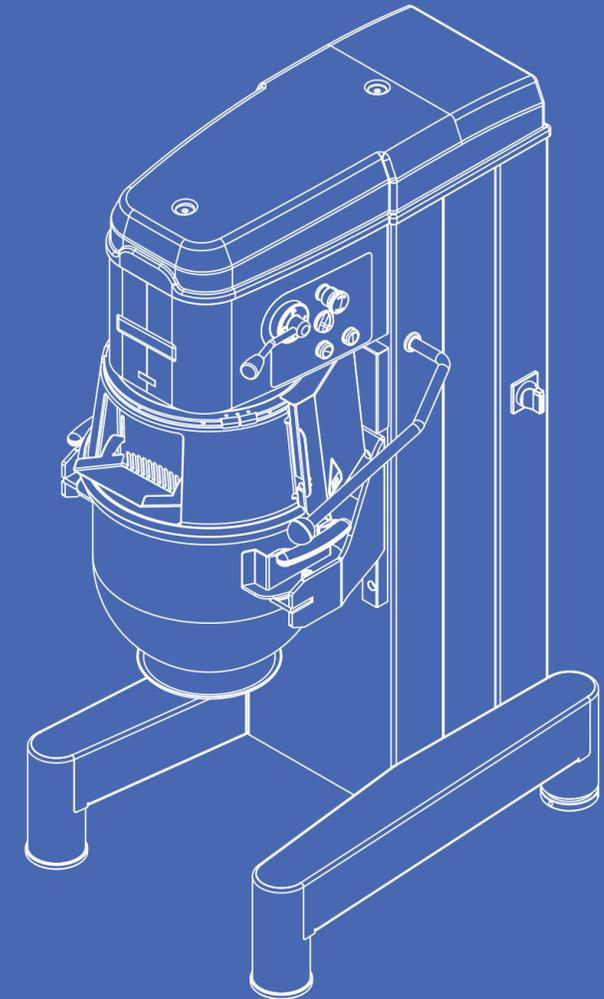
	U.M.	C 2-10 bench		C 2-20 bench		C 2-10 freestanding		C 2-20 freestanding		C 2-40			C 2-60			C 2-80	
		AxBxH		AxBxH		AxBxH		AxBxH		AxBxH			AxBxH			AxBxH	
Machine dimensions	mm	510x628x828		510x628x1228		680x920x1520		740x1000x1570									
Packaging dimensions	mm	600x800x105		800x1150x1450		800x1150x1750		800x1150x1750									
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		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		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.

C-Line 2

Planetary mixers for small and medium productions

MADE IN ITALY



**Tekno
Stamap**
Revendedor

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baking technology!

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**Tekno
Stamap**

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Technology boosting creativity

EN

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

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

Quick tool release for processing and cleaning change

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



BENCH AND FREESTANDING MODEL

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



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.

