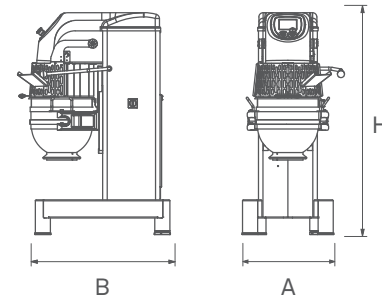
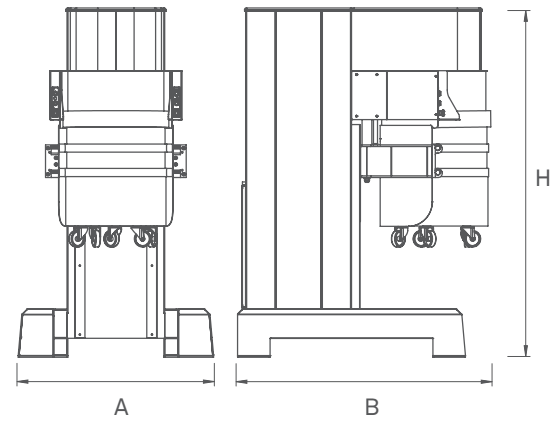


## Technical data

### Technical drawings TK2



### Technical drawings TK 160/200



Technical data TK2 40/60/80/100/120	U.M.	TK2 40	TK2 60	TK2 80	TK2 100	TK2 120
		AxBxH			AxBxH	
Machine dimensions	mm	607x1070x1470	680x1120x1580	986x1069x1842	986x1069x1842	986x1069x1962
Packaging dimensions	mm	800x1150x1800			1150x1300x2150	
Net weight machine	Kg	257	360	677	690	717
Gross Weight machine + pack	Kg	287	410	727	740	767
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 160/200	U.M.	TK 160	TK 200
		AxBxH	
Machine dimensions	mm	1200x1600x2145	1200x1600x2145
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	11	11

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

# Tekno Stamp

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Vicenza \_ Italy

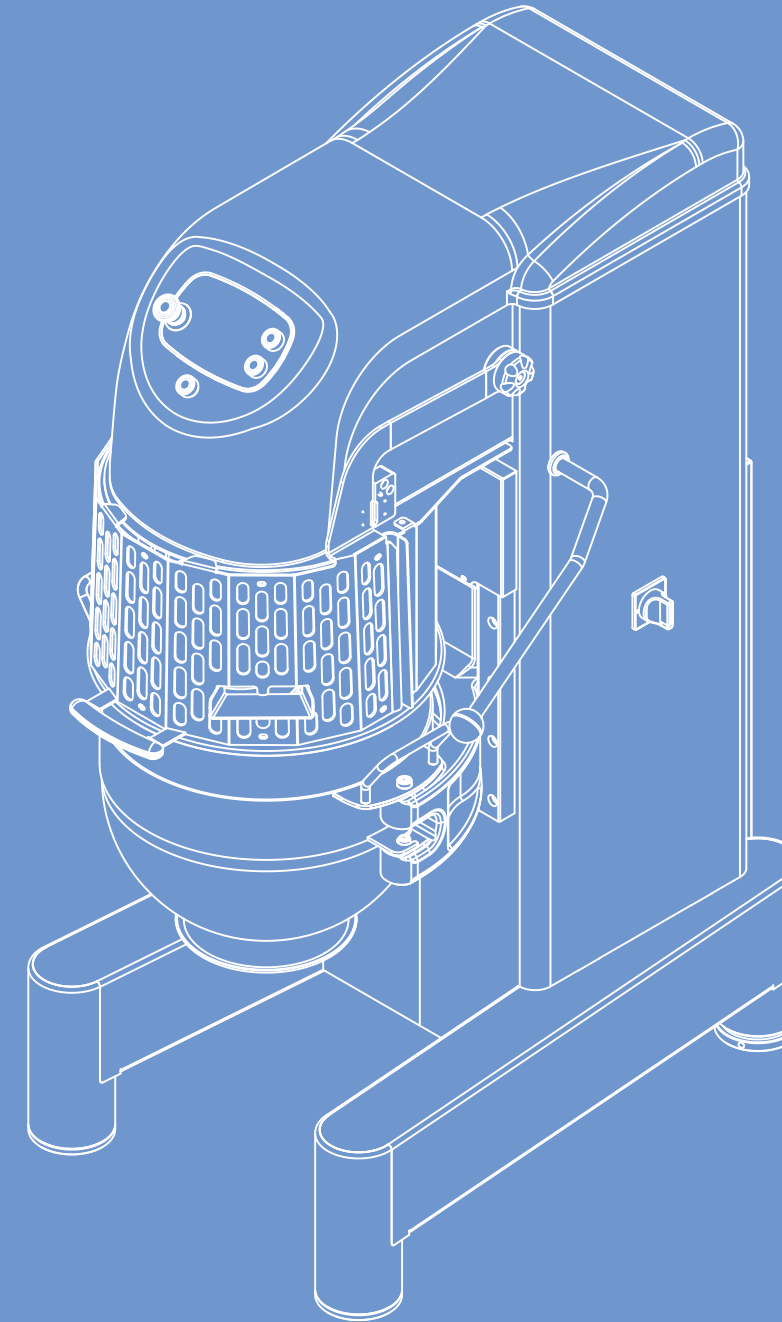
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# TK2

Planetary mixer for medium and big productions

MADE IN ITALY



1982  
**40**  
2022  
ANNIVERSARY  
**Tekno  
Stamp**  
www.teknostamp.com

Technology boosting creativity

EN **TK2**

Planetary mixer for medium and big productions

## POWERFUL AND CAPABLE

### Planetary TK2

The TK2 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 TK2 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**



Timer and speed adjustment even when the machine is running

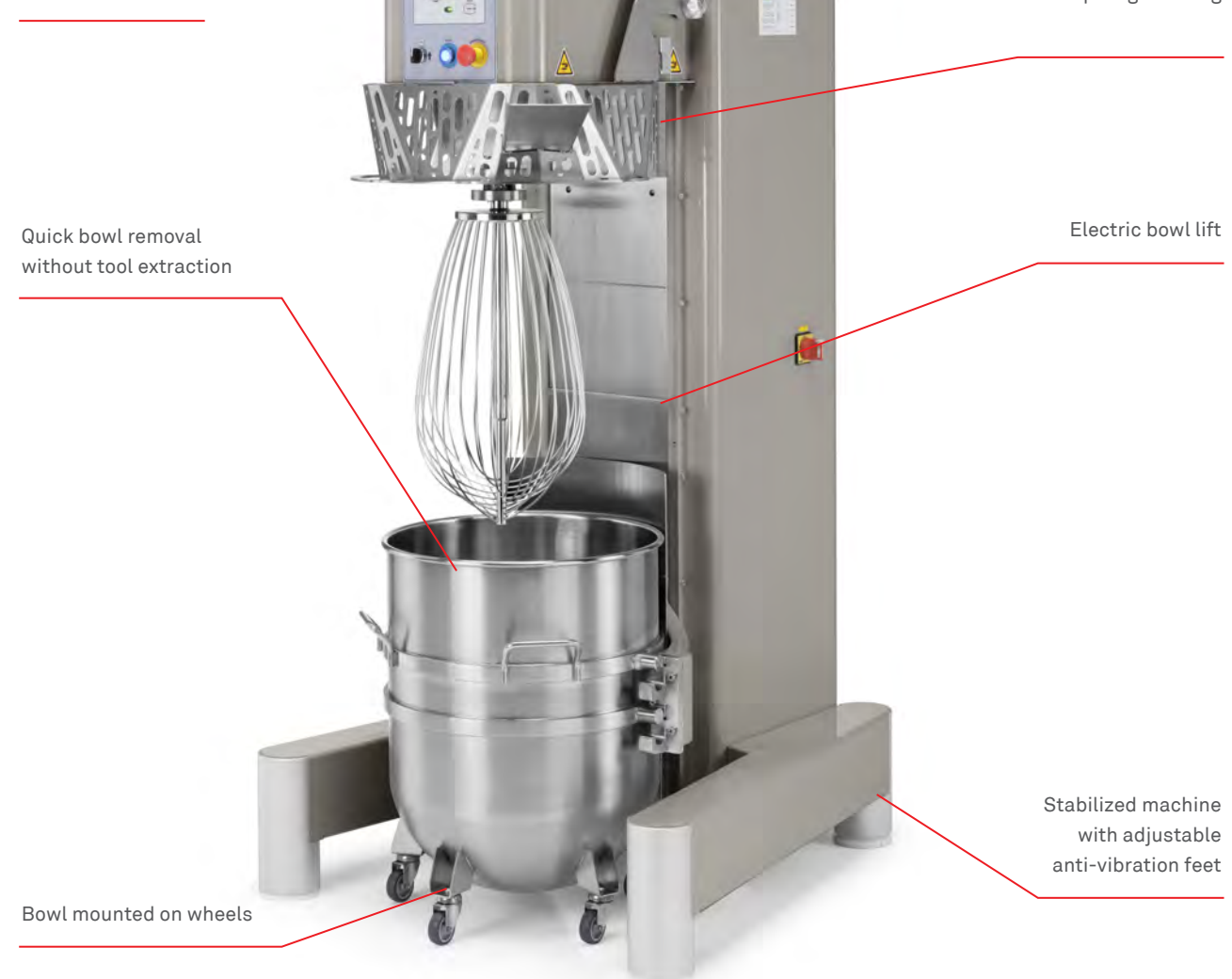
Stainless steel slide for an easy insert of the ingredients

High power and torque motor

Rapid bowl lifting with manual lever

Machine mounted on adjustable feet and raised from the ground to facilitate cleaning

**TK2-80  
TK2-100  
TK2-120**



Quick bowl removal without tool extraction

Liftable and removable stainless steel grill with internal plexiglas lining

Electric bowl lift

Stabilized machine with adjustable anti-vibration feet

Bowl mounted on wheels

**TK-160  
TK-200**



Powerful 11.5 kW three-phase asynchronous motor

Automated bowl lifting with dual controls at human presence

Bowl mounted on rubber wheels of 10 cm in diameter for a perfect mobility

Double controls for bowl lifting and Start / Stop high security processing

Touch screen panel to save up to 20 programs, manual, semiautomatic and automatic mode

**BOWL LIFTER**



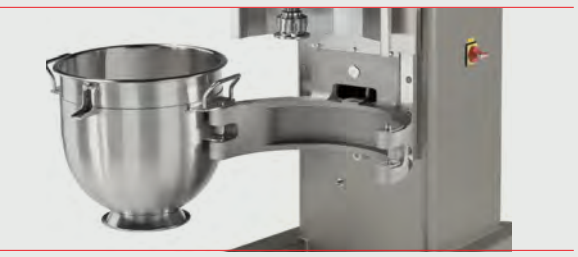
The bowl lifter Tekno Stamap has a stainless steel and aluminium structure mounted on wheels. Useful for those workshops that need to empty the tanks in hoppers of storage, working tables or within other machinery.

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 TK2 40 and TK2 60 with bowl lifter.



TK2 40 - 60 TK 80 - 100 - 120



**PRECISE ADJUSTMENTS**

The machines of the TK2 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 TS** Touch screen panel with possibility of saving programs and receipts



TK2 40 - 60 TK 80 - 100 - 120



**AVAILABLE TOOLS**

TK2-40 / 60 and TK2 - 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 supplied as standard with whisk, scraper and spatula, while the 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

