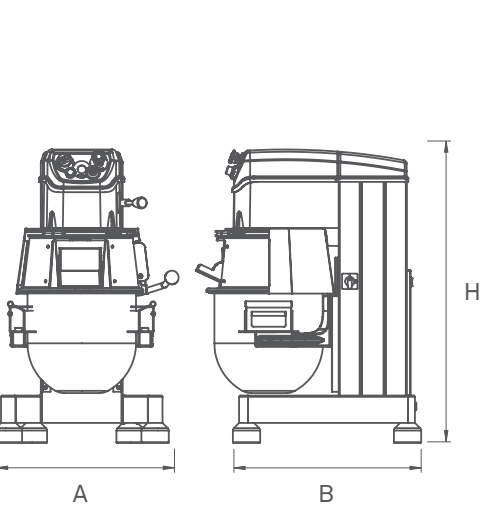
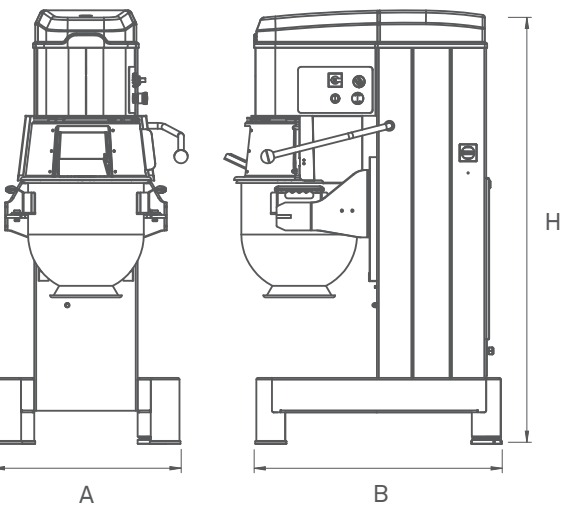


Technical data

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



Technical drawings  
C-Line 2 40/60/80



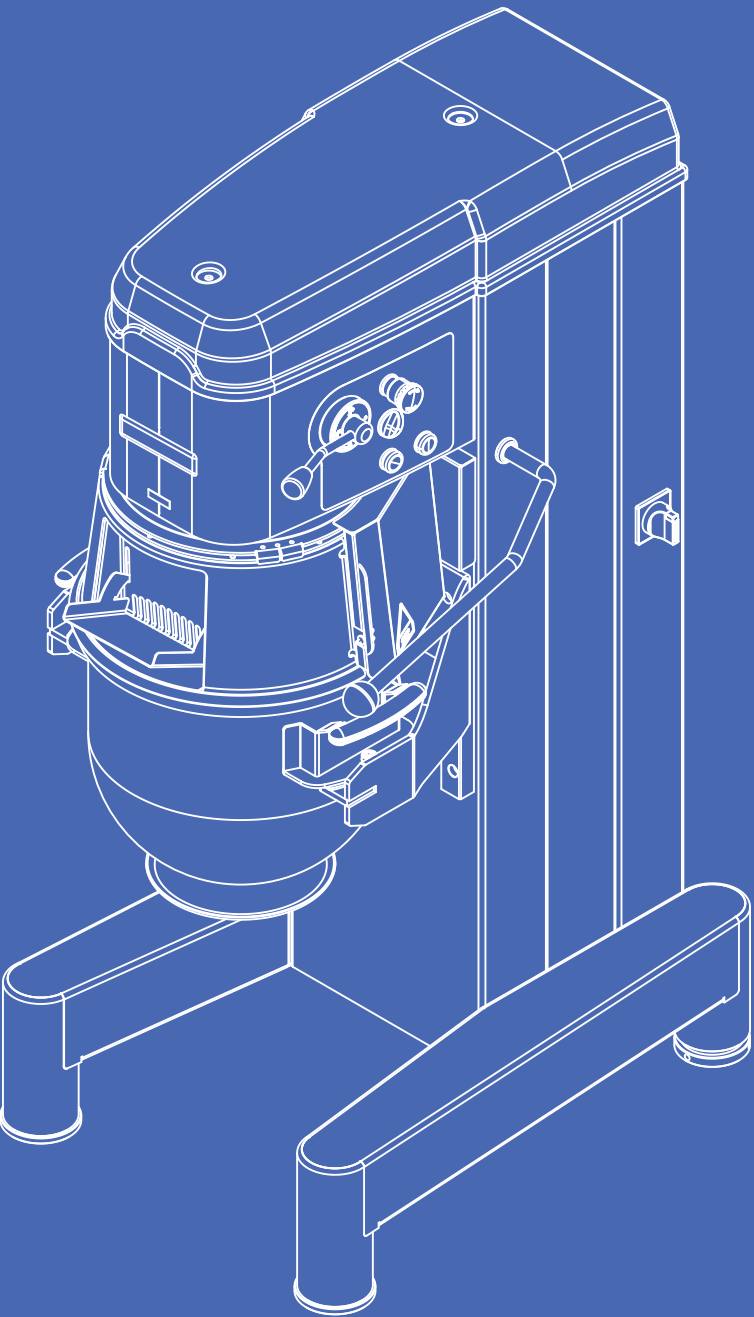
Technical data C-Line 2	U.M.	C 2-10	C 2-20	C 2-10	C 2-20	C 2-40			C 2-60			C 2-80	
		bench	bench	freestanding									
		AxBxH		AxBxH		AxBxH			AxBxH				
Machine dimensions	mm	510x628x828		510x628x1228		680x920x1520			740x1000x1570				
Packaging dimensions	mm	600x800x105		800x1150x1450		800x1150x1750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



Brettechnica - Equipamentos Indústria Alimentar , Lda.  
Av. 19 de Maio, nº 4 - Pavilhão 4  
2715-001 Pero Pinheiro - Portugal  
(351) 219 259 305 • comercial@brettechnica.com

Tekno  
Stamap

www.teknostamap.com

Technology boosting creativity

# 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.

