

**Алматы** (7273)495-231  
**Ангарск** (3955)60-70-56  
**Архангельск** (8182)63-90-72  
**Астрахань** (8512)99-46-04  
**Барнаул** (3852)73-04-60  
**Белгород** (4722)40-23-64  
**Благовещенск** (4162)22-76-07  
**Брянск** (4832)59-03-52  
**Владивосток** (4232)249-28-31  
**Владикавказ** (8672)28-90-48  
**Владимир** (4922)49-43-18  
**Волгоград** (844)278-03-48  
**Вологда** (8172)26-41-59  
**Воронеж** (473)204-51-73  
**Екатеринбург** (343)384-55-89

**Иваново** (4932)77-34-06  
**Ижевск** (3412)26-03-58  
**Иркутск** (395)279-98-46  
**Казань** (843)206-01-48  
**Калининград** (4012)72-03-81  
**Калуга** (4842)92-23-67  
**Кемерово** (3842)65-04-62  
**Киров** (8332)68-02-04  
**Колomoнa** (4966)23-41-49  
**Кострома** (4942)77-07-48  
**Краснодар** (861)203-40-90  
**Красноярск** (391)204-63-61  
**Курск** (4712)77-13-04  
**Курган** (3522)50-90-47  
**Липецк** (4742)52-20-81

**Магнитогорск** (3519)55-03-13  
**Москва** (495)268-04-70  
**Мурманск** (8152)59-64-93  
**Набережные Челны** (8552)20-53-41  
**Нижний Новгород** (831)429-08-12  
**Новокузнецк** (3843)20-46-81  
**Новорьск** (3496)41-32-12  
**Новосибирск** (383)227-86-73  
**Омск** (3812)21-46-40  
**Орел** (4862)44-53-42  
**Орeнбург** (3532)37-68-04  
**Пenza** (8412)22-31-16  
**Пeтpoзаводск** (8142)55-98-37  
**Псков** (8112)59-10-37  
**Пермь** (342)205-81-47

**Ростов-на-Дону** (863)308-18-15  
**Рязань** (4912)46-61-64  
**Самара** (846)206-03-16  
**Санкт-Петербург** (812)309-46-40  
**Саратов** (845)249-38-78  
**Севастополь** (8692)22-31-93  
**Саранск** (8342)22-96-24  
**Симферополь** (3652)67-13-56  
**Смоленск** (4812)29-41-54  
**Сочи** (862)225-72-31  
**Ставрополь** (8652)20-65-13  
**Сурут** (3462)77-98-35  
**Сыктывкар** (812)25-95-17  
**Тамбов** (4752)50-40-97  
**Тверь** (4822)63-31-35

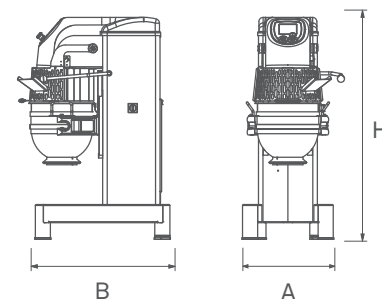
**Тольятти** (8482)63-91-07  
**Томск** (3822)98-41-53  
**Тула** (4872)33-79-87  
**Томск** (3452)66-21-18  
**Ульяновск** (8422)24-23-59  
**Улан-Удэ** (3012)59-97-51  
**Уфа** (347)229-48-12  
**Хабаровск** (4212)92-98-04  
**Чебоксары** (8352)28-53-07  
**Челябинск** (351)202-03-61  
**Череповец** (8202)49-02-64  
**Чита** (3022)38-34-83  
**Якутск** (4112)23-90-97  
**Ярославль** (4852)69-52-93

**Россия** +7(495)268-04-70      **Казахстан** +7(7172)727-132      **Киргизия** +996(312)96-26-47

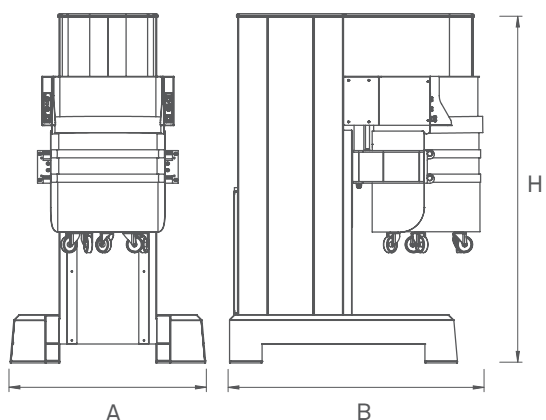
<https://teknostamap.nt-rt.ru/> || [tpd@nt-rt.ru](mailto:tpd@nt-rt.ru)

## Technical data

### Technical drawings TK2



### Technical drawings TK 160/200



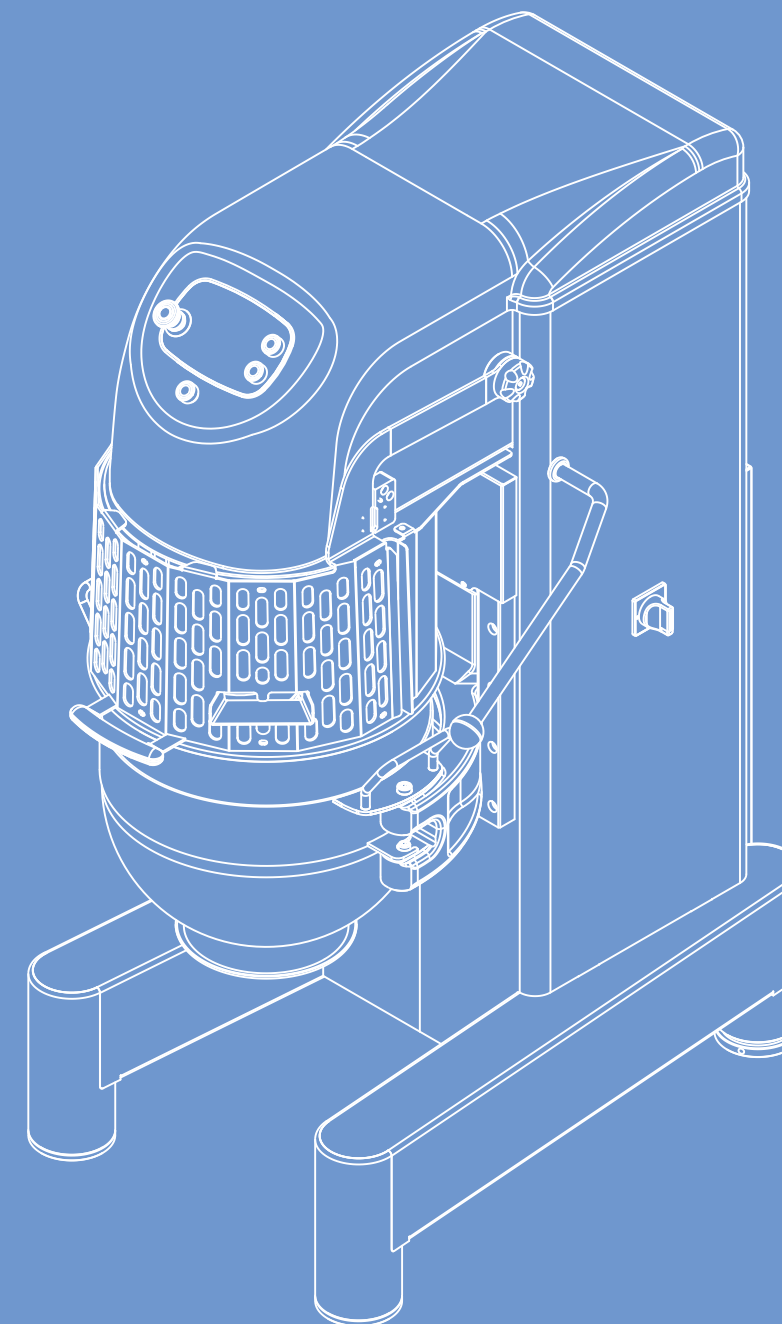
Technical data	U.M.	TK2 40	TK2 60	TK2 80	TK2 100	TK2 120
TK2 40/60/80/100/120		AxBxH		AxBxH		
Machine dimensions	mm	607x1070x1470	680x1120x1580	986x1069x1842	986x1069x1842	986x1069x1962
Packaging dimensions	mm	800x1150x1800		1150x1300x2150		
Net weight machine	Kg	257	360	677	690	717
Gross Weight machine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

# TK2

Planetary mixer for medium and big productions

MADE IN ITALY



1982 **40** Tekno  
2022 **Stamap**

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

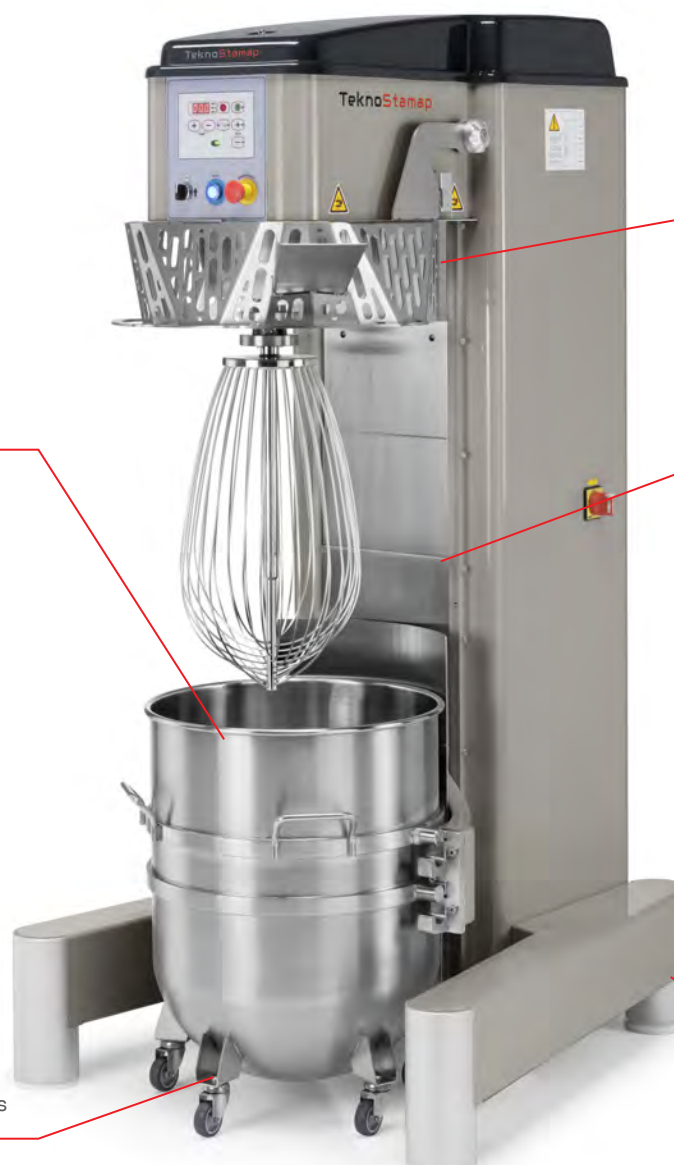
Rapid bowl lifting with manual lever

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

Bowl mounted on wheels



Liftable and removable stainless steel grill with internal plexiglas lining

Electric bowl lift

Stabilized machine with adjustable anti-vibration feet

**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

<b>Алматы</b> (7273)495-231	<b>Иваново</b> (4932)77-34-06	<b>Магнитогорск</b> (3519)55-03-13	<b>Ростов-на-Дону</b> (863)308-18-15	<b>Тольятти</b> (8482)63-91-07
<b>Ангарск</b> (3955)60-70-56	<b>Ижевск</b> (3412)26-03-58	<b>Москва</b> (495)268-04-70	<b>Рязань</b> (4912)46-61-64	<b>Томск</b> (3822)98-41-53
<b>Архангельск</b> (8182)63-90-72	<b>Иркутск</b> (395)279-98-46	<b>Мурманск</b> (8152)59-64-93	<b>Самара</b> (846)206-03-16	<b>Тула</b> (4872)33-79-87
<b>Астрахань</b> (8512)99-46-04	<b>Казань</b> (843)206-01-48	<b>Набережные Челны</b> (852)20-53-41	<b>Санкт-Петербург</b> (812)309-46-40	<b>Тюмень</b> (3452)66-21-18
<b>Барнаул</b> (3852)73-04-60	<b>Калининград</b> (4012)72-03-81	<b>Нижний Новгород</b> (831)429-06-12	<b>Саратов</b> (845)249-38-78	<b>Ульяновск</b> (842)24-23-59
<b>Белгород</b> (4722)40-23-64	<b>Калуга</b> (4842)92-23-67	<b>Новокузнецк</b> (3943)20-46-81	<b>Севастополь</b> (8692)22-31-93	<b>Улан-Удэ</b> (3012)59-97-51
<b>Благовещенск</b> (4162)22-76-07	<b>Кемерово</b> (3842)65-04-62	<b>Новосибирск</b> (383)227-86-73	<b>Саранск</b> (8342)22-96-24	<b>Уфа</b> (347)229-48-12
<b>Брянск</b> (4832)59-03-52	<b>Киров</b> (8332)68-02-04	<b>Омск</b> (3812)21-46-40	<b>Симферополь</b> (3652)67-13-56	<b>Хабаровск</b> (4212)92-98-04
<b>Владивосток</b> (423)249-28-31	<b>Колыма</b> (4966)23-41-49	<b>Орел</b> (4862)44-53-42	<b>Смоленск</b> (4812)29-41-54	<b>Чебоксары</b> (8352)28-53-07
<b>Владикавказ</b> (8672)28-90-48	<b>Красноярск</b> (391)204-63-90	<b>Оренбург</b> (3532)37-68-04	<b>Сочи</b> (862)225-72-31	<b>Челябинск</b> (351)202-03-61
<b>Владимир</b> (4922)49-43-18	<b>Курск</b> (4712)77-13-04	<b>Пенза</b> (8412)22-31-16	<b>Ставрополь</b> (8652)20-65-13	<b>Череповец</b> (8202)49-02-64
<b>Волгодонск</b> (844)278-03-48	<b>Курган</b> (352)50-90-47	<b>Пермь</b> (342)205-81-47	<b>Сургут</b> (342)77-98-35	<b>Чита</b> (3022)38-34-83
<b>Вологда</b> (8172)26-41-59	<b>Липецк</b> (4742)52-20-81		<b>Тамбов</b> (475)250-40-97	<b>Ярославль</b> (4852)69-52-93
<b>Воронеж</b> (473)204-51-73			<b>Тверь</b> (4822)63-31-35	
<b>Екатеринбург</b> (343)384-55-89				

Россия +7(495)268-04-70

Казахстан +7(7172)727-132

Киргизия +996(312)96-26-47

<https://teknostamap.nt-rt.ru/> || [tpd@nt-rt.ru](mailto:tpd@nt-rt.ru)

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



**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



TK2 40 - 60 TK 80 - 100 - 120