

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD	
power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	0,4
net weight (Kg)	35
gross weight (Kg)	39
breadth (mm)	530
depth (mm)	300
height (mm)	430

PROFESSIONAL DESCRIPTION

FAMAG Professional Spiral Mixer, with 13 litre bowl for a dough capacity of 10 kg:

- 10 kg dough spiral mixer with fixed head for bench;
- the only mixer on the market that, with minimal space, allows you to work 7 kg of dry flour + 3.5 litres of water;
- ideal for any type of hard , soft , elastic dough (bread, focaccia, pizza, pasta, biscuits, panettone) and for doughs made with special flours such as gluten , re-milled semolina , durum wheat , stone-ground flours, etc .;
- excellent yield even with small quantities;
- o robust and reliable machine;
- 3/8 chain transmission + n° 2 high resistance belts;
- electrostatic painting;
- o oversized engine;
- all the parts in contact with the dough are made of stainless steel : the bowl, the spiral, the dough breaking bar, the protection grill;
- $\circ \ \ \text{liftable stainless steel protective grille;}$
- $\circ \ \ \text{the particular shape of the spiral allows processing times to be reduced to a minimum without overheating the dough;}$
- $\circ \ \ \textbf{dough capacity}: 0.5 \ \text{Kg/10 Kg};$
- hourly dough: 24 kg/h;
- flour: 7 kg;water: 3.5 l;

 $\quad \ \circ \ \ \, \text{spiral rotations}: \textbf{100 rpm} \; ; \\$

Motor/Power: 0.75 HP / 400W;

 \circ 3 year warranty .

CE mark Made in ITALY

CODE	DESCRIPTION	PRICE/DELIVERY
FG-IM10/230	FAMAG Professional spiral mixer with 13 litre fixed head and bowl, 10 kg dough capacity, V 230/1, kW 0.4, weight 35 kg, dim.mm.530x300x430h	€ 626,78 VAT escluded Shipping to be calculed
		Delivery from 8 to 15 days