



TECNOSERVICE'21 srl

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#### TECHNICAL CARD

<b>power supply</b>	Monofase
<b>Volts</b>	V 230/1
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	0,35
<b>net weight (Kg)</b>	27
<b>gross weight (Kg)</b>	30
<b>breadth (mm)</b>	450
<b>depth (mm)</b>	250
<b>height (mm)</b>	350

#### PROFESSIONAL DESCRIPTION

**GRILLETTA Professional Spiral Mixer , 1 Speed - with LIFTING HEAD and 8-litre REMOVABLE BOWL for a dough capacity of 5 kg:**

- **tilting bench spiral mixer with removable bowl ;**
- despite its extremely small size **it packs power, innovation and brilliant results ;**
- thanks to its extremely accurate and reliable mechanics, the machine **is silent** , has **low energy consumption** and does not require any maintenance;
- the **possibility of lifting the mixer head** and **removing the bowl** make this machine the **best on the world market** , this makes it easier to clean the inside of the bowl and the hook, which is usually quite difficult, and to be able to transport the dough directly into the container and then work it wherever you want;
- **main features** : Tilting head, Removable bowl, Optimized spiral, Larger bowl, Reinforced frame, More advanced mechanics, Less heating, Bowl completely washable even in the dishwasher;
- despite its small size, it packs power and efficiency with low consumption and little noise;
- **ideal for making different types of dough** , especially suitable for soft doughs such as bread, pizza, pastries, piadina etc...;
- **bowl , spiral , 18/10 stainless steel pasta crusher bar ,**
- white cabinet with **electrostatic painting** ,
- **chain transmission + n°2 high-resistance and efficient polyurethane belts ;**
- **dough capacity** : 0.5 Kg/5 Kg;
- **hourly dough** : 18 kg/h;
- flour: 3 kg;
- water: 2 l;

- **spiral rotations** : 100 rpm;
- **2 year warranty** ;
- Motor/Power: 0.5 HP / 350W

**CE mark**  
**Made in ITALY**

CODE	DESCRIPTION	PRICE/DELIVERY
FG-IM5S/230	FAMAG - Grilletta, 5 Kg Spiral Mixer (8 lt Bowl), with Liftable Head and Removable Bowl, 1 Speed - V. 230/1 - Kw 0.35, dim. mm 450x250x350h	<div>€ 692,05</div> <div>VAT excluded</div> <div>Shipping to be calculated</div> <div>Delivery from 8 to 15 days</div>