

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) | 0,35 | |
| net weight (Kg) | 27 | |
| gross weight (Kg) | 30 | |
| breadth (mm) | 450 | |
| depth (mm) | 250 | |
| height (mm) | 350 | |
| | | |

PROFESSIONAL DESCRIPTION

GRILLETTA Professional Spiral Mixer , with LIFTING HEAD and 8-litre REMOVABLE BOWL for a dough capacity of 5 kg, 10 SPEEDS:

- $\circ~$ 10-speed tilting bench spiral mixer with removable bowl ;
- $\circ \ \ \text{thanks to the possibility of selecting } \textbf{10 rotation speeds} \ \text{it will be possible to make professional dough with great ease;}$
- 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
- 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;
- $\circ~$ 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 ,
- $\circ~$ white cabinet with electrostatic~painting~,
- $\circ~$ chain transmission + n°2 high-resistance and efficient polyurethane belts ;
- $\circ \ \ \textbf{dough capacity}: 0.5 \ \text{Kg/5 Kg}; \\$
- hourly dough: 18 kg/h;

flour: 3 kg;water: 2 l;

o no speed: 10;

• **spiral revolutions** : from 100 rpm to 240 rpm;

2 year warranty;

Motor/Power: 0.5 HP / 350W

CE mark Made in ITALY

| CODE | DESCRIPTION | PRICE/DELIVERY |
|-------------------|---|---|
| FG-IM5S/230-10VEL | 5 Kg GRILLETTA spiral mixer, Professional with lifting head and 8 litre removable bowl, 10 SPEEDS, V 230/1, kW 0.35, Weight 30 Kg, dim. mm 475x260x390h | € 823,81 VAT escluded Shipping to be calculed |
| | | Delivery from 8 to 15 days |