

## TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



power supply Monofase  Volts V 230/1  frequency (Hz) 50  motor power capacity (Kw) 0,35  net weight (Kg) 35  gross weight (Kg) 39  breadth (mm) 520	TECHNICAL CARD		
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breadth (mm) 520	net weight (Kg)	35	
	gross weight (Kg)	39	
1 11 ( ) 200	breadth (mm)	520	
depth (mm) 280	depth (mm)	280	
height (mm) 430	height (mm)	430	

## PROFESSIONAL DESCRIPTION

## FAMAG Professional Spiral Mixer, with LIFTING HEAD and 11.5 litre REMOVABLE BOWL for a dough capacity of 8 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;
- o allows a minimum dough of 500g of flour;
- main features: Tilting head, Removable bowl, Optimized spiral, Larger bowl, Reinforced frame, More advanced mechanics, Less heating, Bowl completely washable even in the dishwasher;
- $\circ~$  bowl, spiral, dough crusher bar, in 18/10 stainless steel ,
- $\circ~$  white cabinet with electrostatic~painting~,
- $\circ~$  chain transmission + n°2 high-resistance and efficient polyurethane belts ;
- dough capacity : 0.5 Kg/8 Kg;
- hourly dough: 24 kg/h;
- flour: 5 kg;
- o water: 3 l;
- spiral rotations : 100 rpm ;

- Motor/Power: 0.5 HP / 350W;
- 2 year warranty .

## CE mark Made in ITALY

CODE	DESCRIPTION	PRICE/DELIVERY
FG-IM8S/230	Grilletta spiral mixer 8 Kg, Professional with lifting head and removable bowl 11.5 litres, V 230/1, kW 0.35, Weight 35 Kg, dim.mm.520x280x430h	€ 809,03  VAT escluded  Shipping to be calculed
		<b>Delivery</b> from 8 to 15 days