



TECNOSERVICE'21 srl

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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:

- **10-speed tilting bench spiral mixer with removable bowl ;**
- thanks to the possibility of selecting **10 rotation speeds** 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 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...;
- **HIGH HYDRATION KIT INSTALLED (HH):** ideal for those who need to make **doughs with very high hydration levels such as 80-90-95%** (normal models reach up to 75%).
This kit includes the **inclined dough breaking bar** and the **possibility of rotating the spiral in reverse** for pre-doughs and biga, a powered inverter;
- **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;
- n° speed: 10;
- **spiral rotations** : 90-320 rpm;
- **2 year warranty ;**
- Motor/Power: 0.5 HP / 350W

CE mark
Made in ITALY

CODE	DESCRIPTION	PRICE/DELIVERY
FG-IM5S/230/10VEL HH	Spiral mixer HIGH HYDRATION 5 Kg GRILLETTA, Professional with lifting head and removable 8 litre bowl, 10 SPEEDS, V 230/1, kW 0.35, Weight 30 Kg, dim. mm 475x260x390h	€ 886,61 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days



