



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)	260
height (mm)	430

PROFESSIONAL DESCRIPTION

FAMAG GRILLETTA Professional Spiral Mixer , with 7 litre bowl for a 5 kg dough capacity, 10 HIGH HYDRATION SPEEDS:

- the Grilletta spiral mixer is one of the **smallest countertop machines available on the market** ;
- **small and sturdy spiral mixer with fixed head and 5 kg dough capacity**;
- **10 speeds easily selectable** thanks to a potentiometer above the machine;
- thanks to the possibility of selecting 10 rotation speeds it will be possible to make professional dough with great ease;
- the **particular shape of the spiral** allows processing times to be reduced to a minimum without overheating the dough ;
- silent and reliable, it was **designed mainly for families but also for small professional doughs** (for bars, rotisseries and pizzerias);
- **bowl , spiral , bar , lid in 18/10 stainless steel** ,
- Lifiable stainless steel protective grille;
- this mixer can make **any type of dough** with **excellent results** such as **bread, fresh or egg pasta, pizza, focaccia, biscuits, panettone, SUGAR PASTE** and all hard, soft, elastic, sweet or savoury doughs ;
- **HIGH HYDRATION KIT INSTALLED (HH)** : ideal for those who need to make **doughs with very high hydration such as 80-90-95%**, (normal models reach up to 75%).
This kit includes the **inclined dough breaking bar** and the **possibility of turning the spiral in reverse** for pre-dough and biga, a **powered inverter and reaches 300 rpm** ;
- thanks to its extremely accurate and reliable mechanics, the machine **is silent** , has **low energy consumption** and does not require any maintenance;
- 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;
- **spiral revolutions from 100 rpm to 208 rpm** ;
- flour: 3 kg;
- water: 2 l;
- Motor/Power: 0.5 HP / 350W;
- **2 year warranty** ;

CE mark
MADE IN ITALY

CODE	DESCRIPTION	PRICE/DELIVERY
FG-IM5/230/10V HH	Professional Spiral Mixer FAMAG GRILLETТА with fixed head and bowl of 7 litres, dough capacity 5 Kg, 10 SPEEDS, for HIGHLY HYDRATED DOUGH, V 230/1, kW 0.35, Weight 27 Kg, dim. mm 450x260x430h	€ 726,53 <i>VAT escluded</i> Shipping to be calculated Delivery from 8 to 15 days