



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)	30
gross weight (Kg)	34
breadth (mm)	520
depth (mm)	280
height (mm)	530

PROFESSIONAL DESCRIPTION

FAMAG Professional Spiral Mixer, with 11 litre bowl for a dough capacity of 8 kg, 10 SPEEDS:

- the IM 8 is a **benchtop spiral mixer** with a maximum finished dough capacity of 8 kg;
- this **fixed-head spiral mixer** is **ideal for families but also for small professional doughs** (for bars, rotisseries and pizzerias);
- **10 speeds easily selectable** thanks to a potentiometer on the side of the machine;
- **thanks to the possibility of selecting 10 rotation speeds it will be possible to make professional dough with great ease ;**
- thanks to its extremely accurate and reliable mechanics, the **machine is silent, has low energy consumption** and does not require any maintenance;
- the particular shape of the spiral allows processing times to be reduced to a minimum without overheating the dough;
- **allows a minimum dough of 500g of flour ;**
- **bowl, spiral, 18/10 stainless steel pasta crusher bar ,**
- **Liftable 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 and all hard, soft , elastic , sweet or savoury doughs ;**
- white cabinet with **electrostatic painting** ,
- **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 turning the spiral in reverse** for pre-dough and biga, a **powered inverter and reaches 300 rpm ;**
- **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;
- water: 3 l;
- **speed** : n°10 ;
- **spiral rotations from 100 to 208 rpm** ;
- Motor/Power: 0.5 HP / 350W;
- **2 year warranty** .

CE mark
Made in ITALY

CODE	DESCRIPTION	PRICE/DELIVERY
FG-IM8/230/10V HH	FAMAG spiral mixer for HIGH HYDRATION dough with fixed head and 11 litre bowl, 8 kg dough capacity, 10 SPEEDS, V 230/1, kW 0.35, Weight 30 kg, dim.mm.520x280x530h	€ 763,47 <i>VAT excluded</i> Shipping to be calced Delivery from 8 to 15 days