



TECNOSERVICE'21 srl

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TECHNICAL CARD

| | |
|---------------------------|----------|
| power supply | Monofase |
| Volts | V 230/1 |
| frequency (Hz) | 50 |
| motor power capacity (Kw) | 0,4 |
| net weight (Kg) | 35 |
| gross weight (Kg) | 39 |
| breadth (mm) | 530 |
| depth (mm) | 300 |
| height (mm) | 430 |

PROFESSIONAL DESCRIPTION

FAMAG Professional Spiral Mixer, with 13 litre bowl for a dough capacity of 10 kg:

- **10 kg dough spiral mixer with fixed head for bench** and with **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;
- the only mixer on the market that, with **minimal space, allows you to work 7 kg of dry flour + 3.5 litres of water** ;
- **ideal for any type of hard , soft , elastic** dough (bread, focaccia, pizza, pasta, biscuits, panettone) **and for doughs made with special flours such as gluten , re-milled semolina , durum wheat , stone-ground flours, etc .;**
- **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** ;
- excellent yield even with small quantities;
- **robust and reliable machine** ;
- **3/8 chain transmission + n° 2 high resistance belts** ;
- **electrostatic painting** ;
- oversized engine;
- **all the parts in contact with the dough are made of stainless steel** : the bowl, the spiral, the dough breaking bar, the protection grill;
- liftable stainless steel protective grille;
- the particular shape of the spiral allows processing times to be reduced to a minimum without overheating the dough;

- **dough capacity** : 0.5 Kg/10 Kg;
- **hourly dough** : 30 kg/h;
- flour: 7 kg;
- water: 3.5 l;
- speed: n°10;
- **spiral rotations from 100 to 208 rpm** ;
- Motor/Power: 0.75 HP / 400W;
- **2 year warranty** .

CE mark
Made in ITALY

| CODE | DESCRIPTION | PRICE/DELIVERY |
|--------------------|---|--|
| FG-IM10/230/10V HH | FAMAG Professional spiral mixer with 13 litre fixed head and bowl, 10 kg dough capacity, 10 SPEEDS, for HIGHLY HYDRATED DOUGH, V 230/1, kW 0.4, Weight 35 kg, dim.mm.530x300x430h | <div>€ 866,91</div> <div>VAT excluded</div> <div>Shipping to be calculated</div> <div>Delivery from 8 to 15 days</div> |