



TECNOSERVICE'21 srl

by Tinti Sergio
Via Carlo Pisacane, 134
61032 Fano (PU) Italy
P.IVA IT0200411413

Tel. +39 0721 805911
FAX +39 0721 809794
e-mail: staff@technochef.it
www.technochef.it
www.technochef.eu

Services and Technologies for professional catering since 1973



TECHNICAL CARD

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
depth (mm)	280
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, 10 SPEEDS:

- **tilting bench spiral mixer with removable bowl with 10-speed potentiometer ;**
- 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;
- **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;
- **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-doughs and biga, a **powered inverter and reaches 300 rpm** ;
- **bowl, spiral, dough crusher bar, in 18/10 stainless steel** ,
- white cabinet with **electrostatic painting** ,
- **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;
- n° speed: 10;
- **spiral turns** : **100 rpm to 240 rpm** ;
- Motor/Power: 0.5 HP / 350W;
- **2 year warranty** .

CE mark
Made in ITALY

CODE	DESCRIPTION	PRICE/DELIVERY
FG-IM8S/230/10V HH	Grilletta spiral mixer 8 Kg, Professional with lifting head and removable 11.5 litre bowl, 10 SPEEDS, for HIGHLY HYDRATED DOUGH, V 230/1, kW 0.35, Weight 35 Kg, dim.mm.520x280x430h	€ 1.008,52 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days