



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

<b>power supply</b>	Monofase
<b>Volts</b>	V 230/1
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	0,35
<b>net weight (Kg)</b>	30
<b>gross weight (Kg)</b>	38
<b>breadth (mm)</b>	510
<b>depth (mm)</b>	290
<b>height (mm)</b>	450

#### PROFESSIONAL DESCRIPTION

**GRILLETTA Professional Spiral Mixer , with LIFTING HEAD and 11 litre REMOVABLE BOWL for a dough capacity of 6 kg, 10 SPEEDS, with LCD Touch display, for HIGHLY HYDRATED DOUGH,**

- **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;
- equipped with a **3.5" LCD-TFT color touch display** with 320x480 resolution, RGB 65 thousand colors
- 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, piada 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.
- **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** : 0.3 Kg/6 Kg;
- n° speed: 10;
- **spiral revolutions** : from 80 rpm to 300 rpm;
- **2 year warranty** ;
- Motor/Power: 0.5 HP / 350W

**AT THE MOMENT, THE SALE OF THE MACHINE IS EXCLUSIVELY FOR THE ITALIAN MARKET**

**CE mark**

**Made in ITALY**

CODE	DESCRIPTION	PRICE/DELIVERY
<b>FG-IM6S/230/10V TOUCH HH</b>	6 Kg HIGH HYDRATION spiral mixer GRILLETTA, Professional with LCD-TFT TOUCH DISPLAY, with lifting head and removable 11 litre bowl, 10 SPEEDS, V 230/1, kW 0.35, Weight 30 Kg, dim. mm 510x290x450h	<b>€ 1.141,51</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 8 to 15 days





