



**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](mailto:staff@technochef.it)  
[www.technochef.it](http://www.technochef.it)  
[www.technochef.eu](http://www.technochef.eu)

Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

<b>net weight (Kg)</b>	20
<b>gross weight (Kg)</b>	23
<b>breadth (mm)</b>	260
<b>depth (mm)</b>	500
<b>height (mm)</b>	650

#### PROFESSIONAL DESCRIPTION

##### COMBINED COFFEE GRINDER/PROFESSIONAL GRATER:

- Polished or painted aluminum structure;
- Shatterproof plastic bells;
- Manual adjustment to the bell;
- Ground steel grinders;
- Cutting thickness adjustment knob;
- Bag stopper;
- Digital start button;
- 24 volt electronic board;
- Available in single-phase or three-phase versions.

##### TECHNICAL DATA :

- Hourly production: coffee 10 kg / cheese 50 kg
- Grinding wheel size Ø 65 mm
- RPM 1400
- Power kW 0.75
- Dimension mm (WxDxH) 260x500x650h

**CE mark**  
**Made in Italy**

## AVAILABLE MODELS

### FM-FGC104



**FAMA - Professional Coffee Grinder/Grater,**  
hourly output: coffee 10 Kg / cheese 50 Kg,  
Three-phase, V.400/3, mod.FGC104

**€ 760,27**

*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 4 to 9 days

### FM-FGC105



**FAMA - Professional Coffee Grinder/Grater,**  
hourly output: coffee 10 Kg / cheese 50 Kg,  
Single-phase, V.230/1, mod.FGC105

**€ 789,08**

*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 4 to 9 days