

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)	27
gross weight (Kg)	30
breadth (mm)	450
depth (mm)	250
height (mm)	350

PROFESSIONAL DESCRIPTION

FAMAG GRILLETTA Professional Spiral Mixer, with 7 litre bowl for a dough capacity of 5 kg:

- $\circ~$ the Grilletta spiral mixer is one of the smallest countertop machines available on the market ;
- $\circ~$ small and sturdy spiral mixer with fixed head and 5 kg dough capacity,
- $\circ~$ the **particular shape of the spiral** allows processing times to be reduced to a minimum without overheating the dough ;
- silent and reliable, it was designed mainly for families but also for small professional doughs (for bars, rotisseries and pizzerias);
- $\circ~$ 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, SUGAR PASTE and all hard, soft, elastic, sweet or savoury doughs;
- white cabinet with electrostatic painting ,
- chain transmission + n°2 high-resistance and efficient polyurethane belts;
- **dough capacity** : 0.5 Kg/5 Kg;
- hourly dough : 18 kg/h;
- flour: 3 kg;water: 2 l;
- spiral rotations: 100 rpm;Motor/Power: 0.5 HP / 350W;

• 3 year warranty;

CE mark
MADE IN ITALY

CODE DESCRIPTION PRICE/DELIVERY

FG-IM5/230

FAMAG GRILLETTA spiral mixer with fixed head and 7 litre bowl, dough capacity 5 Kg, V 230/1, kW 0.35, weight 27 Kg, dim.mm.450x250x350h

€ 509,80

VAT escluded

Shipping to be calculed

Delivery from 8 to 15 days

