



**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



CODE	DESCRIPTION	PRICE/DELIVERY
<b>FG-IM8/230-10VEL</b>	FAMAG professional spiral mixer with fixed head and 11 liter bowl, dough capacity 8 Kg, 10 SPEED, V 230/1, kW 0.35, Weight 30 Kg, dim.mm.520x280x530h	<b>€ 704,36</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 20 to 30 days
PROFESSIONAL DESCRIPTION		

### Spiral mixer FAMAG Professional, with 11 liter bowl for a dough capacity of 8 Kg, 10 SPEED:

- the IM 8 is a **countertop spiral mixer** with a maximum finished dough capacity of 8 kg;
- this **spiral mixer with fixed head** is **ideal for the family but also for small professional doughs** (for bars, rotisseries and pizzerias);
- **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 doughs with great ease** ;
- thanks to its extremely accurate and reliable mechanics, the **machine is silent, with low energy consumption** and does not require any maintenance;
- the particular shape of the spiral allows to reduce the working times to a minimum without overheating the dough;
- **allows a minimum dough of 500g of flour** ;
- **bowl, spiral, crusher bar in 18/10 stainless steel** ,
- **stainless steel protection grid Lifiable** ;
- this mixer is able to make **any type of dough with excellent results such as bread , fresh or egg pasta , pizza, focaccia , panettone biscuits and all hard , soft , elastic , sweet or savory** doughs;
- white cabinet with **electrostatic paint** ,
- **chain transmission + n ° 2 polyurethane belts with high resistance and efficiency** ;
- **dough capacity** : 0.5 Kg / 8 Kg;
- hourly kneading: 24 kg / h;
- flour: 5 kg;
- water: lt 3;
- **speed : n ° 10** ;
- **spiral revolutions from 100 to 208 rpm** ;
- Motor / Power: 0.5 HP / 350W;
- **2 year guarantee** .

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

#### 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>	34
<b>breadth (mm)</b>	520
<b>depth (mm)</b>	280
<b>height (mm)</b>	530