



CODE	DESCRIPTION	PRICE/DELIVERY
<b>FG-IM8/230</b>	Spiral mixer FAMAG with head and 11 liter fixed bowl, dough capacity 8 Kg, V 230/1, kW 0.35, Weight 30 Kg, dim.mm.520x280x530h	<b>€ 573,83</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery from 20 to 30 days</b>

#### PROFESSIONAL DESCRIPTION

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

- 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);
- 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 Liftable;
- 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;
- **spiral revolutions : 110 rpm** ;
- Motor / Power: 0.5 HP / 350W;
- **3 years warranty** .

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

<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