



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)	0,4
net weight (Kg)	35
gross weight (Kg)	39
breadth (mm)	530
depth (mm)	300
height (mm)	430

PROFESSIONAL DESCRIPTION

FAMAG Professional Spiral Mixer, with 13 litre bowl for a dough capacity of 10 kg:

- **10 kg dough spiral mixer with fixed head for bench** and with **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 dough with great ease;
- the only mixer on the market that, with **minimal space, allows you to work 7 kg of dry flour + 3.5 litres of water** ;
- **ideal for any type of hard , soft , elastic** dough (bread, focaccia, pizza, pasta, biscuits, panettone) **and for doughs made with special flours such as gluten , re-milled semolina , durum wheat , stone-ground flours, 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** ;
- excellent yield even with small quantities;
- **robust and reliable machine** ;
- **3/8 chain transmission + n° 2 high resistance belts** ;
- **electrostatic painting** ;
- oversized engine;
- **all the parts in contact with the dough are made of stainless steel** : the bowl, the spiral, the dough breaking bar, the protection grill;
- liftable stainless steel protective grille;
- the particular shape of the spiral allows processing times to be reduced to a minimum without overheating the dough;

- **dough capacity** : 0.5 Kg/10 Kg;
- **hourly dough** : 30 kg/h;
- flour: 7 kg;
- water: 3.5 l;
- speed: n°10;
- **spiral rotations from 100 to 208 rpm** ;
- Motor/Power: 0.75 HP / 400W;
- **2 year warranty** .

CE mark
Made in ITALY

CODE	DESCRIPTION	PRICE/DELIVERY
FG-IM10/230/10V HH	FAMAG Professional spiral mixer with 13 litre fixed head and bowl, 10 kg dough capacity, 10 SPEEDS, for HIGHLY HYDRATED DOUGH, V 230/1, kW 0.4, Weight 35 kg, dim.mm.530x300x430h	€ 866,91 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days