



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>FG-IM8S/230-10VEL</b>	Spiral mixer Grilletta of 8 Kg, Professional with liftable head and removable bowl of 11.5 liters, 10 SPEED, V 230/1, kW 0.35, Weight 35 Kg, dim.mm.520x280x430h	<b>Delivery</b> from 20 to 30 days
PROFESSIONAL DESCRIPTION		

**Spiral mixer FAMAG Professional, with LIFTABLE HEAD and REMOVABLE TANK of 11.5 liters for a kneading capacity of 8 Kg, 10 SPEEDS:**

- **tilting bench spiral mixer with removable bowl with 10-speed potentiometer** ;
- thanks to the **possibility of selecting 10 rotation speeds** it will be possible to make professional doughs with great ease;
- despite its extremely small size, it contains power, innovation and brilliant results;
- thanks to its extremely accurate and reliable mechanics, the **machine is silent** , with **low energy consumption** and does not require any maintenance;
- the **possibility of lifting the mixer head** and **removing the bowl** make this machine the **top of the world market** , this makes it easier to clean the inside of the bowl and the hook, which is usually quite difficult, and to be able to transport the dough directly into the container to then work it where you want;
- **allows a minimum dough of 500g of flour** ;
- **main features** : Tilting head, Removable bowl, Optimized spiral, Larger bowl, Reinforced frame, More advanced mechanics, Less heating, Fully dishwasher safe bowl;
- **bowl, spiral, frangipasta bar, in 18/10 stainless steel** ,
- 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;
- n ° speed: 10;
- **spiral revolutions : 100 rpm to 240 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>	35
<b>gross weight (Kg)</b>	39
<b>breadth (mm)</b>	520
<b>depth (mm)</b>	280
<b>height (mm)</b>	430