



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
FG-IM5S/230/10VEL HH	HIGH HYDRATION 5 Kg GRILLETTA spiral mixer, Professional with lifting head and 8 liter removable bowl, 10 SPEED, V 230/1, kW 0.35, Weight 30 Kg, dim. mm 475x260x390h	Delivery from 20 to 30 days
PROFESSIONAL DESCRIPTION		

Professional GRILLETTA Spiral Mixer , with LIFTABLE HEAD and EXTRACTABLE TANK of 8 liters for a dough capacity of 5 Kg, 10 SPEEDS:

- **spiral mixer with tilting counter with removable bowl at 10 speeds ;**
- 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, usually quite difficult, and to be able to transport the dough directly into the container to then work it where you want;
- **main features** : Tilting head, Removable bowl, Optimized spiral, Larger bowl, Reinforced frame, More advanced mechanics, Less heating, Fully dishwasher safe bowl;
- despite its small size, it contains power and efficiency with low consumption and little noise;
- **ideal for making different types of dough** , especially suitable for soft doughs such as bread, pizza, pastry, piada etc...;
- **INSTALLED HIGH HYDRATION KIT (HH):** ideal for those who need to make **doughs with very high hydrations such as 80-90-95%** , (normal models reach up to 75%).
This kit includes the **inclined dough breaker bar** and the **possibility of turning the spiral backwards** for pre-doughs and chariot, an enhanced inverter and reaches 300 rpm.
- **bowl , spiral , crusher 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 / 5 Kg;
- **hourly kneading** : 18 kg / h;
- flour: 3 kg;
- water: lt 2;
- n ° speed: 10;
- **spiral revolutions** : from 100 rpm to 240 rpm;
- **2 year warranty ;**
- Motor / Power: 0.5 HP / 350W

CE mark
Made in Italy

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