



TECNOSERVICE'21 srl

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CODE	DESCRIPTION	PRICE/DELIVERY
FG-IM5/230/10V HH	FAMAG GRILLETTA Professional Spiral Mixer with head and 7 liter fixed bowl, dough capacity 5 Kg, 10 SPEED, for HIGH HYDRATION DOUGH, V 230/1, kW 0.35, Weight 27 Kg, dim. mm 450x260x430h	Delivery from 20 to 30 days
PROFESSIONAL DESCRIPTION		

Spiral mixer FAMAG GRILLETTA Professional , with 7 liter bowl for a dough capacity of 5 Kg, 10 SPEED HIGH HYDRATION:

- The Grilletta spiral mixer is one of **the smallest countertop machines available on the market** ;
- **small and sturdy spiral mixer with fixed head** with dough capacity of 5 kg;
- **10 speeds easily selectable** thanks to a potentiometer above the machine;
- thanks to the possibility of selecting 10 rotation speeds it will be possible to make professional doughs with great ease;
- the **particular shape of the spiral** allows to reduce the working times to a minimum without overheating the dough ;
- silent and reliable, it has been **designed mainly for the family but also for small professional doughs** (for bars, rotisseries and pizzerias);
- **bowl , spiral , bar , lid 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 SUGAR PASTE** and all **hard, soft, elastic, sweet or savory doughs** ;
- **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** ;
- thanks to its extremely accurate and reliable mechanics, the machine **is silent** , with **low energy consumption** and does not require any maintenance;
- white cabinet with electrostatic paint,
- **chain transmission + 2 polyurethane belts with high resistance and efficiency** ;
- **dough capacity** : 0.5 Kg / 5 Kg;
- **hourly kneading** : 18 kg / h;
- **spiral revolutions from 100 rpm to 208 rpm** ;
- flour: 3 kg;
- water: 1l 2;
- Motor / Power: 0.5 HP / 350W;
- **2 year warranty** ;
- **CE standards**

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)	260
height (mm)	430