



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
FG-IM10/230/10V HH	FAMAG professional spiral mixer with head and 13 liter fixed bowl, dough capacity 10 Kg, 10 SPEED, for HIGH HYDRATION DOUGH, V 230/1, kW 0.4, Weight 35 Kg, dim.mm.530x300x430h	Delivery from 20 to 30 days
PROFESSIONAL DESCRIPTION		

Spiral mixer FAMAG Professional, with 13 liter bowl for a dough capacity of 10 Kg:

- **10 kg spiral mixer with fixed head and counter top e 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 doughs with great ease;
- the only mixer on the market that with a **minimum size allows you to work no less than 7 kg of dry flour + 3.5 liters of water** ;
- **ideal for any type of hard , soft , elastic** dough (bread, focaccia, pizza, pasta, biscuits, panettone) **and for doughs of special flours such as gluten , re-milled semolina , durum wheat , stone-ground flours ect ..**;
- **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** ;
- excellent yield even with small quantities;
- **robust and reliable machine** ;
- **3/8 chain transmission + 2 high resistance belt** ;
- **electrostatic painting** ;
- oversized motor;
- **all the parts in contact with the dough are in stainless steel** : the bowl, the spiral, the dough-breaking bar, the protection grid;
- liftable stainless steel protection grid;
- the particular shape of the spiral allows to reduce the working times to a minimum without overheating the dough;
- **dough capacity** : 0.5 Kg / 10 Kg;
- **hourly kneading** : 30 kg / h;
- flour: 7 kg;
- water: 3.5 liters;
- speed: n ° 10;
- **spiral revolutions from 100 to 208 rpm** ;
- Motor / Power: 0.75 HP / 400W;
- **2 year guarantee** .

CE mark
Made in Italy

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