



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



CODE	DESCRIPTION	PRICE/DELIVERY
FG-IM5/230	Spiral mixer FAMAG GRILLETTA with head and 7 liter fixed bowl, dough capacity 5 Kg, V 230/1, kW 0.35, Weight 27 Kg, dim. mm 450x250x350h	Delivery from 20 to 30 days

PROFESSIONAL DESCRIPTION

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

- the Grilletta spiral mixer is one of **the smallest countertop machines available on the market** ;
- **small and sturdy spiral mixer with fixed head** with a dough capacity of 5 kg,
- 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 , crusher bar 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 ;
- 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;
- **spiral revolutions** : 100 rpm;
- Motor / Power: 0.5 HP / 350W;
- **3 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)	250
height (mm)	350

