



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
FG-IM10/230	FAMAG professional spiral mixer with head and fixed 13 liter bowl, mixing capacity 10 kg, V 230/1, kW 0.4, weight 35 kg, dim.mm.530x300x430h	€ 626,78 <i>VAT excluded</i> Shipping to be calculated Delivery from 20 to 30 days

PROFESSIONAL DESCRIPTION

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

- **spiral mixer capable of holding 10 kg of dough with fixed head ;**
- the only mixer on the market which, with a **minimum size**, allows you to process **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 made of special flours such as gluten , re-milled semolina , durum wheat , stone-ground flours etc ..;**
- excellent yield even with small quantities;
- **robust and reliable machine ;**
- **3/8 chain drive + 2 high-resistance belts ;**
- **electrostatic painting ;**
- oversized engine;
- **all the parts in contact with the dough are made of stainless steel** : the bowl, the spiral, the dough breaking bar, the protection grid;
- lifting stainless steel protection grill;
- the particular shape of the spiral allows processing times to be reduced to a minimum without overheating the dough;
- **dough capacity** : 0.5 kg/10 kg;
- hourly mix: 24 kg/h;
- flour: 7 kg;
- water: 3.5 litres;
- **spiral revolutions : 100 rpm ;**
- Motor/Power: 0.75 HP / 400W;
- **3 year warranty .**

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