



CODE	DESCRIPTION	PRICE/DELIVERY
<b>FG-IM8/230</b>	FAMAG spiral mixer with head and fixed 11 liter bowl, dough capacity 8 Kg, V 230/1, kW 0.35, Weight 30 Kg, dim.mm.520x280x530h	<b>€ 573,83</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 20 to 30 days

**PROFESSIONAL DESCRIPTION**

**FAMAG Professional Spiral Mixer, with 11 liter bowl for a dough capacity of 8 Kg:**

- the IM 8 is a **benchtop spiral mixer** with a maximum finished dough capacity of 8 kg;
- this **spiral mixer with fixed head** is **ideal for the family but also for small professional doughs** (for bars, takeaways and pizzerias);
- thanks to its extremely refined and reliable mechanics, the **machine is silent, with low energy consumption** and does not require any maintenance;
- the particular shape of the spiral allows processing times to be reduced to a minimum without overheating the dough;
- **allows a minimum dough of 500g of flour** ;
- **bowl, spiral, dough-break bar in 18/10 stainless steel** ,
- Stainless steel protection grille Lifiable;
- This mixer **can make any type of dough with excellent results** such as **bread , fresh or egg pasta , pizza , focaccia , panettone biscuits and all hard , soft , elastic , sweet or savory** doughs;
- white furniture with **electrostatic painting** ,
- **chain transmission + 2 highly resistant and efficient polyurethane belts** ;
- **dough capacity** : 0.5 kg/8 kg;
- hourly mix: 24 kg/h;
- flour: 5 kg;
- water: 3 litres;
- **spiral turns : 110 rpm** ;
- Motor/Power: 0.5 HP / 350W;
- **3 year warranty** .

**CE mark**  
**Made in Italy**

<b>power supply</b>	Monofase
<b>Volts</b>	V 230/1
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	0,35
<b>net weight (Kg)</b>	30
<b>gross weight (Kg)</b>	34
<b>breadth (mm)</b>	520
<b>depth (mm)</b>	280
<b>height (mm)</b>	530