



TECNOSERVICE'21 srl

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CODE	DESCRIPTION	PRICE/DELIVERY
FG-IM5S/230/10VEL HH	HIGH HYDRATION spiral mixer of 5 Kg GRILLETTA, Professional with lifting head and removable 8 liter bowl, 10 SPEED, V 230/1, kW 0.35, Weight 30 Kg, dim. mm 475x260x390h	€ 886,61 <i>VAT excluded</i> Shipping to be calculated Delivery from 20 to 30 days
PROFESSIONAL DESCRIPTION		

Professional GRILLETTA Spiral Mixer , with LIFTABLE HEAD and 8-litre REMOVABLE BOWL for a dough capacity of 5 Kg, 10 SPEED:

- **tilting benchtop spiral mixer with removable bowl at 10 speeds ;**
- thanks to the possibility of selecting **10 rotation speeds** it will be possible to make professional dough with great ease;
- despite its extremely small size **it contains power, innovation and brilliant results ;**
- thanks to its extremely refined and reliable mechanics, the machine **is silent** , with **low energy consumption** and does not require any maintenance;
- the **possibility of lifting the head of the mixer and removing the bowl** make this machine the **top of the world market** , this makes it possible to facilitate the internal cleaning of the bowl and the hook, which is usually quite difficult, and to be able to transport the dough directly into the container to then work it wherever you want;
- **main features** : Tilting head, Removable bowl, Optimized spiral, Larger bowl, Reinforced frame, More advanced mechanics, Less heating, Bowl completely washable even in the dishwasher;
- despite its small size it packs power and efficiency with low consumption and little noise;
- **ideal for making different types of dough** , especially suitable for soft doughs such as bread, pizza, pastries, piadina etc...;
- **HIGH HYDRATION KIT INSTALLED (HH):** ideal for those who need to make **dough with very high hydration such as 80-90-95%** , (normal models reach up to 75%).
This kit includes the **inclined dough breaking bar** and the **possibility of turning the spiral in reverse** for pre-dough and biga, an enhanced inverter;
- **bowl , spiral , dough-break bar in 18/10 stainless steel** ,
- white furniture with **electrostatic painting** ,
- **chain transmission + n°2 highly resistant and efficient polyurethane belts ;**
- **dough capacity** : 0.5 kg/5 kg;
- **hourly mix** : 18 kg/h;
- flour: 3 kg;
- water: 2 liters;
- number of speeds: 10;
- **spiral turns** : 90-320 rpm;
- **2 year warranty ;**
- Motor/Power: 0.5 HP / 350W

CE mark
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

