



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-IM5/230/10V HH	FAMAG GRILLETTA Professional Spiral Mixer with head and 7 liter fixed bowl, 5 Kg dough capacity, 10 SPEED, for HIGH HYDRATION DOUGH, V 230/1, kW 0.35, Weight 27 Kg, dim. mm 450x260x430h	€ 726,53 <i>VAT excluded</i> Shipping to be calculated Delivery from 20 to 30 days
PROFESSIONAL DESCRIPTION		

FAMAG GRILLETTA Professional Spiral Mixer , with 7 liter bowl for a dough capacity of 5 Kg, 10 HIGH HYDRATION SPEED:

- the Grilletta spiral mixer is one of the **smallest countertop machines available on the market** ;
- **small and robust spiral mixer with fixed head** with 5 kg dough capacity;
- **10 speeds easily selectable** thanks to a potentiometer on the machine;
- thanks to the possibility of selecting 10 rotation speeds it will be possible to make professional dough with great ease;
- the **particular shape of the spiral** allows processing times to be reduced to a minimum without overheating the dough ;
- silent and reliable, it was **designed mainly for the family but also for small professional doughs** (for bars, takeaways and pizzerias);
- **bowl , spiral , bar , lid 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, biscuits, panettone, SUGAR PASTE** and all **hard, soft, elastic, sweet or savory doughs** ;
- **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 and reaches 300 rpm** ;
- thanks to its extremely refined and reliable mechanics, the machine **is silent** , with **low energy consumption** and does not require any maintenance;
- white furniture with electrostatic painting,
- **chain transmission + 2 highly resistant and efficient polyurethane belts** ;
- **dough capacity** : 0.5 kg/5 kg;
- **hourly mix** : 18 kg/h;
- **spiral revolutions from 100 rpm to 208 rpm** ;
- flour: 3 kg;
- water: 2 liters;
- Motor/Power: 0.5 HP / 350W;
- **2 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)	260
height (mm)	430