



TECNOSERVICE'21 srl

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CODE	DESCRIPTION	PRICE/DELIVERY
FG-IM8/230/10V HH	FAMAG Professional spiral mixer for HIGH HYDRATION doughs with fixed head and 11 liter bowl, 8 Kg dough capacity, 10 SPEED, V 230/1, kW 0.35, Weight 30 Kg, dim.mm.520x280x530h	€ 763,47 <i>VAT excluded</i> Shipping to be calculated Delivery from 20 to 30 days

PROFESSIONAL DESCRIPTION

FAMAG Professional Spiral Mixer, with 11 liter bowl for a dough capacity of 8 Kg, 10 SPEED:

- the IM 8 is a **countertop 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);
- **10 speeds easily selectable** thanks to a potentiometer on the side of the machine;
- **thanks to the possibility of selecting 10 rotation speeds it will be possible to make professional doughs with great ease** ;
- 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** ,
- **Liftable stainless steel protection grill** ;
- 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** ,
- **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** ;
- **chain transmission + 2 highly resistant and efficient polyurethane belts** ;
- **dough capacity** : 0.5 kg/8 kg;
- hourly dough: 24 kg/h;
- flour: 5 kg;
- water: 3 litres;
- **speed** : n°10 ;
- **spiral revolutions from 100 to 208 rpm** ;
- Motor/Power: 0.5 HP / 350W;
- **2 year warranty** .

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)	30
gross weight (Kg)	34
breadth (mm)	520
depth (mm)	280
height (mm)	530