



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>FG-IM10/230/10V HH</b>	FAMAG professional spiral mixer with head and 13 liter fixed bowl, 10 kg dough capacity, 10 speeds, for HIGHLY HYDRATED DOUGH, V 230/1, kW 0.4, weight 35 kg, dim.mm.530x300x430h	<b>€ 866,91</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 13 liter bowl for a dough capacity of 10 Kg:

- **spiral mixer with 10 kg of dough with fixed head and countertop with 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 dough with great ease;
- the only mixer on the market that, 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 ..**;
- **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** ;
- 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** : 30 kg/h;
- flour: 7 kg;
- water: 3.5 litres;
- speed: n°10;
- **spiral revolutions from 100 to 208 rpm** ;
- Motor/Power: 0.75 HP / 400W;
- **2 year warranty** .

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

### TECHNICAL CARD

<b>power supply</b>	Monofase
<b>Volts</b>	V 230/1
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	0,4
<b>net weight (Kg)</b>	35
<b>gross weight (Kg)</b>	39
<b>breadth (mm)</b>	530
<b>depth (mm)</b>	300
<b>height (mm)</b>	430