

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



FG-IM6S/230-10VEL

Spiral mixer of 6 Kg GRILLETTA, Professional with liftable head and removable bowl of 11 liters, 10 SPEED, V 230/1, kW 0.35, Weight 30 Kg, dim. mm 510x290x390h

PRICE/DELIVERY

€ 875,53

VAT escluded

Shipping to be calculed

Delivery from 20 to 30 days

## PROFESSIONAL DESCRIPTION

Professional GRILLETTA Spiral Mixer, with LIFTABLE HEAD and 11-liter REMOVABLE TANK for a dough capacity of 6 Kg, 10 Speeds.

- $\circ\,$  spiral mixer with tilting counter with removable bowl at 10 speeds ;
- thanks to the possibility of selecting 10 rotation speeds it will be possible to make professional doughs with great ease;
- despite its extremely small size, it contains power, innovation and brilliant results;
- thanks to its extremely accurate and reliable mechanics, the machine is silent, with low energy consumption and does not require any maintenance;
- the **possibility of lifting the mixer head** and **removing the bowl** make this machine the **top of the world market**, this makes it easier to clean the inside 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 where you want;
- main features: Tilting head, Removable bowl, Optimized spiral, Larger bowl, Reinforced frame, More advanced mechanics, Less heating, Fully dishwasher safe bowl;
- despite its small size, it contains power and efficiency with low consumption and little noise;
- o ideal for making different types of dough, especially suitable for soft doughs such as bread, pizza, pastry, piada etc...;
- $\circ~$  bowl , spiral , pasta-crusher bar in 18/10 stainless steel ,
- $\circ~$  white cabinet with electrostatic~paint ,
- $\circ\,$  chain transmission + 2 polyurethane belts with high resistance and efficiency ;
- dough capacity: 0.3 kg / 6 kg;
- o nospeed: 10;
- $\circ~$  spiral revolutions : from 90 rpm to 240 rpm;
- 3 year warranty;
- $\circ~$  Motor / Power: 0.5 HP / 350W

CE mark Made in Italy

TECHNICAL CARD	
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power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	0,35
net weight (Kg)	30
gross weight (Kg)	38
breadth (mm)	510
depth (mm)	290
height (mm)	390