



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>FG-IM6S/230/10V TOUCH HH</b>	HIGH HYDRATION 6 Kg GRILLETTA spiral mixer, Professional with LCD-TFT TOUCH DISPLAY, with lifting head and 11 liter removable bowl, 10 SPEED, V 230/1, kW 0.35, Weight 30 Kg, dim. mm 510x290x450h	<b>€ 1.141,51</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> 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 SPEED, with LCD Touch display, for HIGH HYDRATION DOUGH,**

- **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;
- equipped with a **3.5 "LCD-TFT color touch display** with 320x480 resolution, RGB 65 thousand colors
- 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;
- **ideal for making different types of dough** , especially suitable for soft doughs such as bread, pizza, pastry, piada etc...;
- **INSTALLED HIGH HYDRATION KIT (HH):** ideal for those who need to make **doughs with very high hydrations such as 80-90-95%** , (normal models reach up to 75%).  
This kit includes the **inclined dough breaker bar** and the **possibility of turning the spiral backwards** for pre-doughs and chariot, an enhanced inverter and reaches 300 rpm.
- **bowl , spiral , pasta-crusher bar in 18/10 stainless steel ,**
- white cabinet with **electrostatic paint** ,
- **chain transmission + 2 polyurethane belts with high resistance and efficiency ;**
- **dough capacity** : 0.3 kg / 6 kg;
- n ° speed: 10;
- **spiral revolutions** : from 80 rpm to 300 rpm;
- **2 year warranty ;**
- Motor / Power: 0.5 HP / 350W

**THE MOMENT, THE SALE OF THE MACHINE IS EXCLUSIVELY FOR THE ITALIAN MARKET**

**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>	0,35
<b>net weight (Kg)</b>	30
<b>gross weight (Kg)</b>	38
<b>breadth (mm)</b>	510
<b>depth (mm)</b>	290
<b>height (mm)</b>	450





