



PROFESSIONAL DESCRIPTION

COMBINED COFFEE GRINDER/PROFESSIONAL GRATER:

- Polished or painted aluminum structure;
- Shatterproof plastic bells;
- Manual adjustment to the bell;
- Ground steel grinders;
- Cutting thickness adjustment knob;
- Bag stopper;
- Digital start button;
- 24 volt electronic board;
- Available in single-phase or three-phase versions.

TECHNICAL DATA :

- Hourly production: coffee 10 kg / cheese 50 kg
- Grinding wheel size Ø 65 mm
- RPM 1400
- Power kW 0.75
- Dimension mm (WxDxH) 260x500x650h

CE mark
Made in Italy

TECHNICAL CARD

net weight (Kg)	20
gross weight (Kg)	23
breadth (mm)	260
depth (mm)	500
height (mm)	650

AVAILABLE MODELS

FM-FGC104



FAMA - Professional Coffee Grinder/Grater, hourly output: coffee 10 Kg / cheese 50 Kg, Three-phase, V.400/3, mod.FGC104

Combined professional coffee grinder/grater, hourly production: coffee Kg.10 / cheese 50 Kg, Rpm 1400, V.400/3, Kw.0,75, Weight 20 Kg, dim.mm.260x500x650h

€ 760,27

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

FM-FGC105



FAMA - Professional Coffee Grinder/Grater, hourly output: coffee 10 Kg / cheese 50 Kg, Single-phase, V.230/1, mod.FGC105

Combined professional coffee grinder/grater, hourly production: coffee Kg.10 / cheese 50 Kg, Rpm 1400, V.230/1, Kw.0,75, Weight 20 Kg, dim.mm.260x500x650h

€ 789,08

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days