



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
MYKYTA -FG-IM8S/230/10V HH	Grilletta 8 Kg spiral mixer, Professional with lifting head and 11.5 liter removable bowl, 10 SPEED, for HIGH HYDRATION DOUGH, V 230/1, kW 0.35, Weight 35 Kg, dim.mm.520x280x430h	€ 1.366,85 <i>VAT excluded</i> Shipping to be calculated Delivery from 20 to 30 days

PROFESSIONAL DESCRIPTION

FAMAG Professional Spiral Mixer, with LIFTING HEAD and REMOVABLE BOWL of 11.5 liters for a dough capacity of 8 Kg, 10 SPEED:

- **tilting benchtop spiral mixer with removable bowl and 10-speed potentiometer ;**
- thanks to the **possibility of selecting 10 rotation speeds** it will be possible to make professional dough with great ease;
- despite its extremely small size it contains power, innovation and brilliant results;
- thanks to its extremely refined and reliable mechanics, the **machine is silent** , with **low energy consumption** and does not require any maintenance;
- the **possibility of lifting the head of the mixer** and **removing the bowl** makes this machine the **top of the world market** , this makes it possible to facilitate the internal cleaning 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 wherever you want;
- **allows a minimum dough of 500g of flour ;**
- **main features** : Tilting head, Removable bowl, Optimized spiral, Larger bowl, Reinforced frame, More advanced mechanics, Less heating, Bowl completely washable even in the dishwasher;
- **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** ;
- **bowl, spiral, dough crusher bar, in 18/10 stainless steel ,**
- white furniture with **electrostatic painting** ,
- **chain transmission + 2 highly resistant and efficient polyurethane belts ;**
- **dough capacity** : 0.5 kg/8 kg;
- hourly mix: 24 kg/h;
- flour: 5 kg;
- water: 3 litres;
- number of speeds: 10;
- **spiral turns : 100 rpm to 240 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)	35
gross weight (Kg)	39
breadth (mm)	520
depth (mm)	280
height (mm)	430