



**TECNOSERVICE'21 srl**

by Tinti Sergio  
Via Carlo Pisacane, 134  
61032 Fano (PU) Italy  
P.IVA IT0200411413

Tel. +39 0721 805911  
FAX +39 0721 809794  
e-mail: [staff@technochef.it](mailto:staff@technochef.it)  
[www.technochef.it](http://www.technochef.it)  
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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>FG-IM5/230</b>	FAMAG GRILLETTA spiral mixer with head and 7 liter fixed bowl, dough capacity 5 Kg, V 230/1, kW 0.35, Weight 27 Kg, dim. mm 450x250x350h	<b>€ 509,80</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery from 20 to 30 days</b>

#### PROFESSIONAL DESCRIPTION

##### **FAMAG GRILLETTA Professional Spiral Mixer , with 7 liter bowl for a mixing capacity of 5 Kg:**

- the Grilletta spiral mixer is one of the **smallest benchtop machines available on the market** ;
- **small and robust spiral mixer with fixed head** with 5 kg dough capacity,
- the **particular shape of the spiral** allows processing times to be reduced to a minimum without overheating the dough ;
- silent and reliable, it was **designed mainly for the family but also for small professional doughs** (for bars, takeaways and pizzerias);
- **bowl , spiral , dough-break bar in 18/10 stainless steel ,**
- Lifiable stainless steel protection grill;
- this mixer can make **any type of dough** with **excellent results** such as **bread, fresh or egg pasta, pizza, focaccia, biscuits, panettone, SUGAR PASTE** and all hard, soft, elastic, sweet or savory doughs ;
- white furniture with **electrostatic painting** ,
- **chain transmission + n°2 highly resistant and efficient polyurethane belts** ;
- **dough capacity** : 0.5 kg/5 kg;
- **hourly mix** : 18 kg/h;
- flour: 3 kg;
- water: 2 liters;
- **spiral turns** : 100 rpm;
- Motor/Power: 0.5 HP / 350W;
- **3 year warranty** ;
- **CE standards**

**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>	27
<b>gross weight (Kg)</b>	30
<b>breadth (mm)</b>	450
<b>depth (mm)</b>	250
<b>height (mm)</b>	350

