

Via Maltese, 62/64 - 90146 Palermo (PA) - Italia
 Tel. 091 685 1784 Mobile +39 351 8753628
 e-mail: info@allfoodproject.com website: www.allfoodproject.com.com
 C.F. GLLBGI66L21G273C VAT Number 03765550821 Company Registered Number 162241

Estimate No. **7116** of the **01/21/2025**

Info

CALL us for FREE consulting service Tel 091 685 1784 or CHAT with us on Whatsapp +393518753628



| Cod. art. | Description | Qty | Price | Discount | Amount |
|-----------|-------------|-----|-------|----------|--------|
|-----------|-------------|-----|-------|----------|--------|

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|-----------------------|----------------------------------|---|--|----------------|--|
| FAMAGIM10/ 230/10V | Spiral mixer AFPIM10 / 230 / 10V | 1 | | €830.00 | |
|-----------------------|----------------------------------|---|--|----------------|--|



- Single phase model with fixed head -
- Production kg / h 30 -
- Dough per cycle kg 10 - Power hp 1 -
- 750 w 230 v single phase
- Stainless steel structure and tank -
- Speed no.10 - 3 year guarantee

Optional :
 - Modello alta idratazione HH

Technical Sheet

| | |
|---------------------------------|--|
| Power 0.37 Kw (0.5 Hp) | Safety microswitch on cover |
| Single-phase 230 V power supply | Dough per cycle 10 Kg |
| Hourly production 30 Kg / h | Painting with non-toxic epoxy powders for food |
| Nr. 10 speeds 100/208 rpm | Machine dimensions cm L 53 x P 30 x H 43 |
| Minimum dough 0.3 Kg | You can request the wheels |
| Net weight 35 Kg | |



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For countries outside of Italy, shipping costs may vary. We will send you a quotation after receiving this order confirmation.

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