

A close-up photograph of a Mamy dough mixer. The image shows the top control panel with a prominent silver-colored rotary dial. To the left of the dial are two smaller buttons, one green and one red. Below the control panel is the clear plastic mixing bowl. The background is a plain, light yellow color.

EXCLUSIVE
DOUGH MIXERS

The Mamy logo consists of a red stylized symbol above the brand name. The symbol is a red '3' with three curved, spiral-like ends. The brand name 'mamy' is written in a lowercase, grey, sans-serif font.

mamy

T7

TUFFANTINA

Exclusive double arms mixer



White



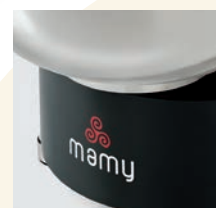
Ivory



Champagne



Bordeaux



Black

Innovativa e affidabile

Innovative and reliable / Innovant et fiable



TUFFANTINA Mamy T7

L'impastatrice a bracci tuffanti esclusiva nel design e professionale nelle prestazioni. Per i più esigenti utilizzatori in pizzeria, pasticceria e cucina.

TUFFANTINA Mamy T7

The double arms mixer with exclusive design and professional performances. For the most demanding users in pizza-restaurant, confectionery and kitchen.

TUFFANTINA Mamy T7

Le pétrin à bras plongeants exclusif dans le design et professionnel dans les performances. Pour les utilisateurs les plus exigeants en pizzeria, pâtisserie et cuisine.



Volume vasca / Bowl volume / Volume cuve	lt 10
Capacità max impasto / Max dough capacity Capacité maximale de pâte	kg 7
Velocità variabile (batt/min) / Variable Speed (rpm) Vitesse variable (batt/min)	35 ÷ 70
Potenza / Power / Puissance	kw 0,5
Tensione / Voltage / Tension	V. 230 / 50 - 60 / 1
Dimensioni (L x P x H) / Dimensions (W x L x H) Dimensions (L x P x H)	mm 370 x 510 x 695
Peso / Weight / Poids	kg 52

FORCELLINA

Exclusive fork mixer



Tradizionale ed elegante

Traditional and elegant
Traditionnel et élégant

FORCELLINA Mamy F7

L'impastatrice a forcella elegante e raffinata.
Per impasti tradizionali e delicati.

FORCELLINA Mamy F7

The elegant and stylish fork mixer.
For smooth and traditional doughs.

FORCELLINA Mamy F7

Le pétrin à fourche élégant et raffiné.
Pour pâtes traditionnelles et délicates.

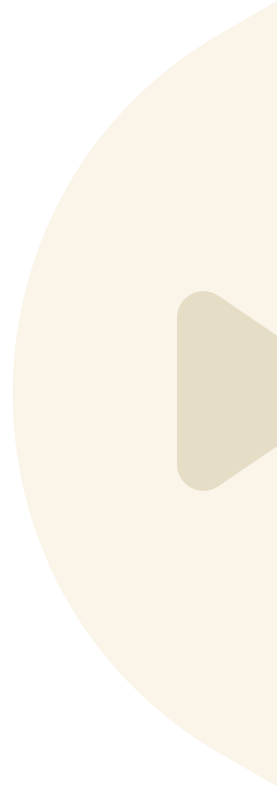


Volume vasca / Bowl volume / Volume cuve	lt 10
Capacità max impasto / Max dough capacity Capacité maximale de pâte	kg 7
Velocità variabile (giri/min) / Variable Speed (rpm) Vitesse variable (tours/min)	22 ÷ 50
Potenza / Power / Puissance	kw 0,5
Tensione / Voltage / Tension	V. 230 / 50 - 60 / 1
Dimensioni (L x P x H) / Dimensions (W x L x H) Dimensions (L x P x H)	mm 335 x 505 x 565
Peso / Weight / Poids	kg 44

S7

SPIRALINA

Exclusive spiral mixer



Versatile e veloce

Versatile and fast / Polyvalent et rapide



SPIRALINA Mamy S7

L'impastatrice a spirale versatile e affidabile.
Per tutti i tipi di impasto, dal domestico
al professionale.

SPIRALINA Mamy S7

The versatile and reliable spiral mixer.
For all types of dough, for domestic
and professional use.

SPIRALINA Mamy S7

Le pétrin à spirale polyvalent et fiable.
Pour tous les types de pâtes,
du domestique au professionnel.

S7 

Volume vasca / Bowl volume / Volume cuve	lt 10
Capacità max impasto / Max dough capacity Capacité maximale de pâte	kg 7
Velocità variabile (giri/min) / Variable Speed (rpm) Vitesse variable (tours/min)	100 ÷ 200
Potenza / Power / Puissance	kw 0,5
Tensione / Voltage / Tension	V. 230 / 50 - 60 / 1
Dimensioni (L x P x H) / Dimensions (W x L x H) Dimensions (L x P x H)	mm 280 x 500 x 525
Peso / Weight / Poids	kg 40

MADE IN ITALY
Italian Style by
VERNACCHIA



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