

EXCLUSIVE  
DOUGH MIXERS



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<br>Capacité maximale de pâte              | kg 7                 |
| Velocità variabile (batt/min) / Variable Speed (rpm)<br>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)<br>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<br>Capacité maximale de pâte               | kg 7                 |
| Velocità variabile (giri/min) / Variable Speed (rpm)<br>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)<br>Dimensions (L x P x H)            | mm 335 x 505 x 565   |
| Peso / Weight / Poids                                                                | kg 44                |



# SPIRALINA

Exclusive spiral mixer



S7

# 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.



|                                                                                      |                      |
|--------------------------------------------------------------------------------------|----------------------|
| Volume vasca / Bowl volume / Volume cuve                                             | lt 10                |
| Capacità max impasto / Max dough capacity<br>Capacité maximale de pâte               | kg 7                 |
| Velocità variabile (giri/min) / Variable Speed (rpm)<br>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)<br>Dimensions (L x P x H)            | mm 280 x 500 x 525   |
| Peso / Weight / Poids                                                                | kg 40                |

MADE IN ITALY  
Italian Style by  
**VERNACCHIA**  
DESIGN



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