

# Spiral Mixer with Fixed Head

The filling values and the correct operation of the product have been tested with a 60% dough hydration. The minimum dough weight achievable is approximately 1/4 of the capacity in kg (water + flour) for the 7, 10, 15, 17-liter versions and about 1/5 of the capacity for the 22, 33, 42, 53-liter versions.

|                                                                                   |                       |                            |                                                                                         |                         |  |
|-----------------------------------------------------------------------------------|-----------------------|----------------------------|-----------------------------------------------------------------------------------------|-------------------------|--|
| Code                                                                              | Model                 | Dimensions LxWxH cm        |                                                                                         |                         |  |
| P01IF02036                                                                        | IF33                  | ↔ 44                       | ↗ 83                                                                                    | ↕ 72                    |  |
|  | Control               | Capacità max vasca (litri) |                                                                                         | Capacità max vasca (kg) |  |
|                                                                                   | Manual                | 33                         |                                                                                         | 25                      |  |
|  | Dim. vasca (ø x H cm) |                            | Weight Kg                                                                               |                         |  |
|                                                                                   | 40x26                 |                            |  104 |                         |  |
|  | Total Power KW        | Voltage V                  | Phases Ph                                                                               | Frequency Hz            |  |
|                                                                                   | 1.50                  | 400                        | 3+T                                                                                     | 50                      |  |



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Code  
**P01IF02036**

Model  
**IF33**

## General Features

|                                                                           |                                                                         |                                             |                                                    |
|---------------------------------------------------------------------------|-------------------------------------------------------------------------|---------------------------------------------|----------------------------------------------------|
| Basin, lid, spiral, and dough breaker in stainless steel.                 | Single, double, or variable speed.                                      | Available with removable tub or fixed head. | Constant dough temperature during processing.      |
| Preselect the duration of your dough processing with the practical timer. | Models also available on wheels for maximum mobility and easy cleaning. | Ease of use for minimal space.              | Available in multiple capacities, from 6 to 44 kg. |



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## Options

### **SPIRAL MIXER WHEELS**

WHEELS FOR MIXER, 2 WITH BRAKE, 2 WITHOUT BRAKE

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Code



**S66RU67001**

