

Spiral Mixer with Fixed Head

For high hydration doughs

HH MIXER have been designed and tested to create a dough with a **MINIMUM 70% hydration**.
The minimum dough weight that can be produced is approximately 1/5 of the capacity for the 22, 33, 42, and 53-liter versions.

Code	Model	Dimensions LxWxH cm			
P01IF04053	IF53 2V HH	↔ 53	↗ 86	↕ 72	
	Control	Capacità max vasca (litri)	Capacità max vasca (kg)		
	Manual	53	44		
Spiral speed		Weight Kg			
112-124 RPM				73	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	1.10/1.50	400	3+T	50	



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Code
P01IF04053

Model
IF53 2V HH

General Features

Basin, lid, spiral, and dough breaker in stainless steel.	Double tank speed V1 10 - V2 21 RPM	Available in multiple capacities, from 22 to 53 lt.	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.	

