

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			
P01IF01032	IFM10	↔ 27	↗ 54	↕ 56	
	Control	Capacità max vasca (litri)		Capacità max vasca (kg)	
	Manual	10		8	
Dim. vasca (ø x H cm)		Weight Kg			
26x20		 48			
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	0.37	230	1N+T	50	



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Model
IFM10

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

Code



S66RU67001

