

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	
P01IF01034		IFM17		↔ 35	↗ 66
				↕ 63	
Control		Capacità max vasca (litri)		Capacità max vasca (kg)	
Manual		17		12	
Dim. vasca (ø x H cm)		Weight Kg			
32x21		 79			
Total Power KW		Voltage V		Phases Ph	
0.90		230		1N+T	
				Frequency Hz	
				50	



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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

