

Spiral Mixer with Removable Bowl

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			
P01IR04021	IR22 2V	↔ 42	↗ 72	↕ 64	
	Control	Capacità max vasca (litri)		Capacità max vasca (kg)	
	Manual	22		18	
Dim. vasca (ø x H cm)		Weight Kg			
36x21		 93			
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	0.37/0.	400	3+T	50	



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Code
P01IR04021

Model
IR22 2V

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.	Simplicity of use for minimal footprint.	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

