

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		
P01IR02034		IR22		 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
		0.75	400	3+T		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.	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

