

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			
P01IR03027		IR53 VS		↔ 55	↗ 87	↕ 73	
		Control		Capacità max vasca (litri)		Capacità max vasca (kg)	
Manual				53		44	
		Dim. vasca (ø x H cm)				Weight Kg	
50x27						 136	
		Total Power KW		Voltage V		Phases Ph	Frequency Hz
1.50		230		1N+T		50	



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Code
P01IR03027

Model
IR53 VS

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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Code

P01IR03027

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IR53 VS

Options

SPIRAL MIXER WHEELS

WHEELS FOR MIXER, 2 WITH BRAKE, 2 WITHOUT BRAKE

Code



S66RU67001

