

ISP20 Plus

Spiral mixer with fixed bowl

Dough capacity kg. 20



Engineering and design
for bakery solutions

Via Puccini 9 - 36035 Marano Vic.no (VI) - Italy - www.ipbake.com



Frame in high strength metal carpentry.

Transmission with multiple belts.

Bowl, kneading tool and central column made of stainless steel.

Accident prevention protection with slow closing and front inspection opening.

Accident prevention grille protection in stainless steel (optional).

Bottom of the bowl with a hemispherical profile.

Single motor drive.

Digital controls and touch panel.

Automatic or manual mode selector.

2 working speed.

3 timers to set the direction reversal times and speeds 1 and 2.

Control panel and electrical system in IP55 protection class.

4 adjustable support feet and wheels.

4 safety footprints.

The machine is built in compliance with the safety, hygienic and electrical regulations in force

OPERATION

The machine provides for the introduction of the ingredients into the bowl, together or separately, then the safety guard is lowered and the mixer can be operated.

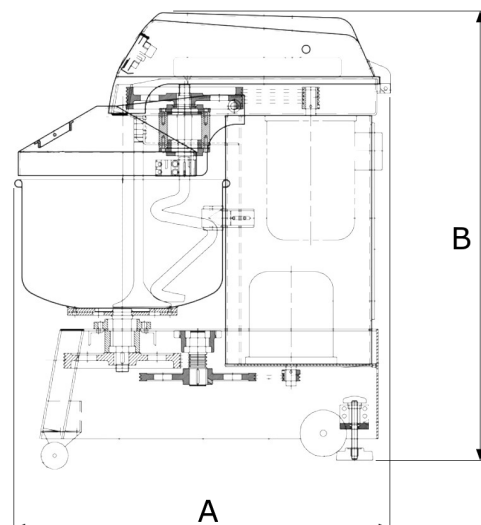
The working of the dough in first and second speed is performed in a similar way to the hands of the man and the dough is well ventilated and easily extractable, furthermore it is possible to make additions during the processing.

Dimensions in mm

TECHNICAL SPECIFICATIONS	
Installed power:	2,2 kW
Voltage:	230V / 50Hz / 3ph+N 400V / 50Hz / 3ph+N 220V / 60Hz / 3ph+N
Breaker value at 400V:	16A
Weight:	138 kg
Dough capacity:	3-20 kg
Flour capacity (50% water):	2-12 kg
Liquid capacity:	1-6,5 L

Tool rotational speed at 50Hz	
1st velocity	145 RPM
2nd velocity	300 RPM

A	B	L
890	1070	540



Warnings:

Employments other than those provided by the manufacturer must be authorized by the same. It is not possible to claim rights on data, descriptions and illustrations.