

ISP6

Spiral mixer with fixed bowl Dough capacity kg. 6

IP *bake*

Engineering and design
for bakery solutions

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



Frame in high strength metal carpentry.

Belt transmission and chains.

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

Accident-prevention grill protection in stainless steel.

10 speed mode selector.

Possibility inversion of tool and bowl movement direction.

Control panel and electrical system in IP55 class protection .

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

OPERATION

The machine works by introducing the ingredients into the tank, together or separately, then the safety guard is lowered and the mixer can be operated.

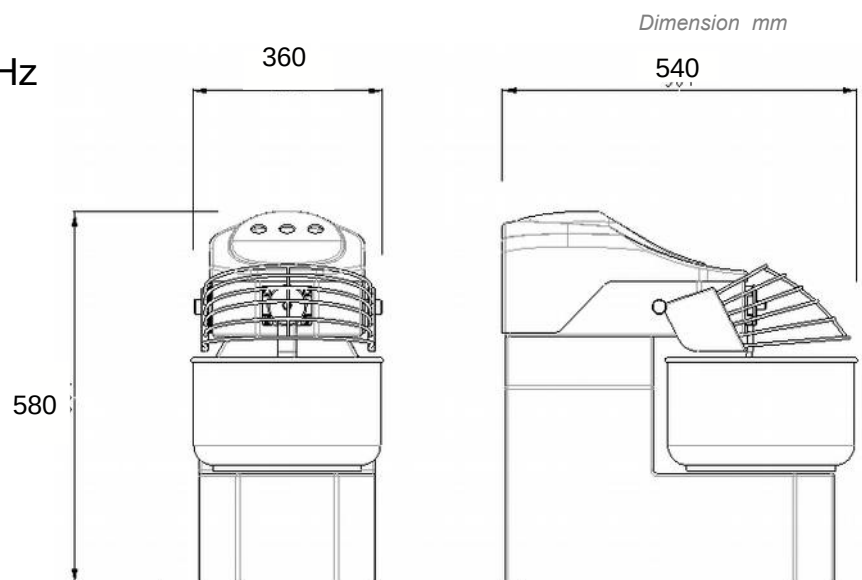
The dough processing from speed 1 to 10 is performed similarly to human hands and the mixture is well ventilated and easily extractable, furthermore it is possible to make additions even during processing.

TECHNICAL FEATURES

Installed power : 0.37 kW
Voltage : 230V / 50Hz

Weight: 38 kg
Dough capacity: 1-6 kg
Flour capacity : 0.5-3 kg
Water capacity: 0.5-2.5 L

Tool rotation speed
1^a speed 66 rpm
10^a speed 300 rpm



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