

# ISP5 micromix

## Spiral mixer with fixed bowl

### Dough capacity kg. 5

# IPbake

© IPBAKE Engineering and design for bakery solutions  
Via del Lavoro, 45, 36034 Zona Industriale di Molina Vi  
Mobile +39.393.9096884 Tel. +39.0445.1947711



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.

## Italian design

### 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.

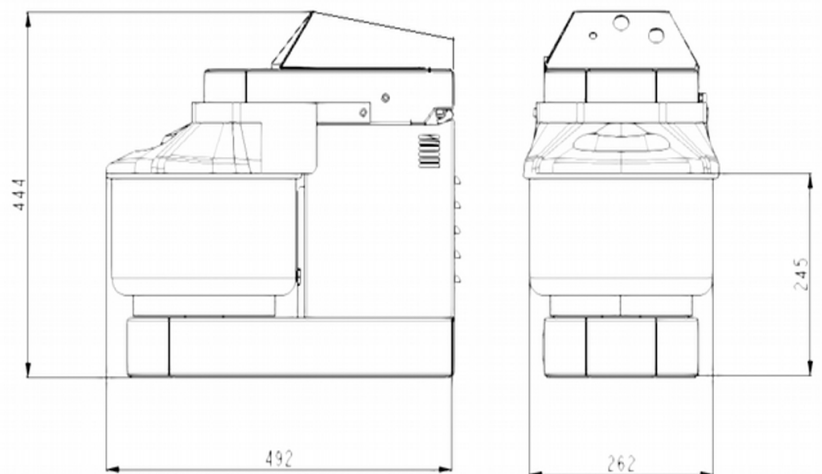
The dough processing from speed 1 to 10 is performed similarly to human hands and the mixture is well ventilated and easily extractable, furthermore it is possible to make additions even during processing.

### TECHNICAL FEATURES

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

Weight: 34 kg  
Dough capacity: 0,8-5 kg  
Flour capacity : 0.5-2,5 kg  
Water capacity: 0.5-2.5 L

Tool rotation speed  
1<sup>a</sup> speed 68 rpm  
10<sup>a</sup> speed 300 rpm



Warnings: Uses 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.