

# ISP6 micromix

## Spiral mixer with fixed bowl

### Dough capacity kg. 6

**IP** *bake*

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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.

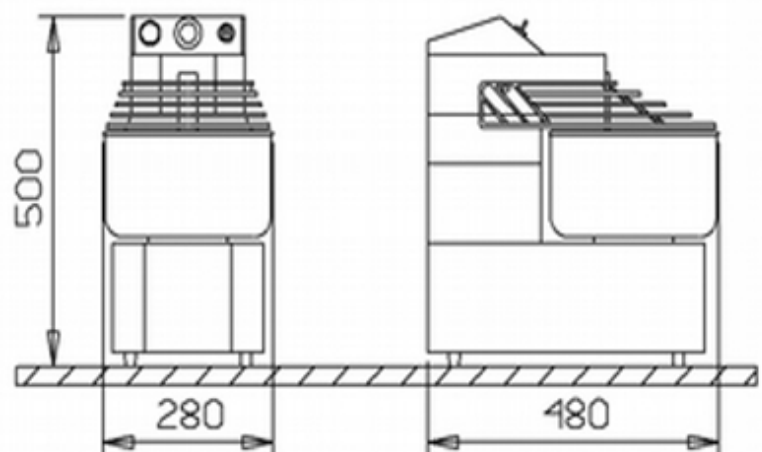
The dough processing from speed 1 to 10 is performed similarly to human hands and the mixture is well ventilated and easily extractable, furthermore it is possible to make additions even during processing.

#### TECHNICAL FEATURES

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

Weight: 39 kg  
Dough capacity: 1-6 kg  
Flour capacity : 0.6-3 kg  
Water capacity: 0.5-2.5 L

Tool rotation speed  
1<sup>a</sup> speed 66 rpm  
10<sup>a</sup> speed 310 rpm



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