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
P01IR01029	IRM10	⟷ 28 ↗ 59 ↕ 58

Control	Max bowl capacity (liters)	Max bowl capacity (kg)
Manual	10	8

Bowl size (ø x H cm)	Weight Kg
26x20	50

Total Power KW	Voltage V	Phases Ph	Frequency Hz
0.37	230	1N+T	50

PIZZAGROUP

Via Carnia 15, Z.I.P.R.
33078 San Vito al Tagliamento
(Pn)— Italia

info@pizzagroup.com
+39 0434 857000
www.pizzagroup.com

Ultimo aggiornamento
11.01.2024

Spiral Mixer with Removable Bowl

Code
P01IR01029

Model
IRM10

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.

Spiral Mixer with Removable Bowl

Code
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IRM10

Options

SPIRAL MIXER WHEELS

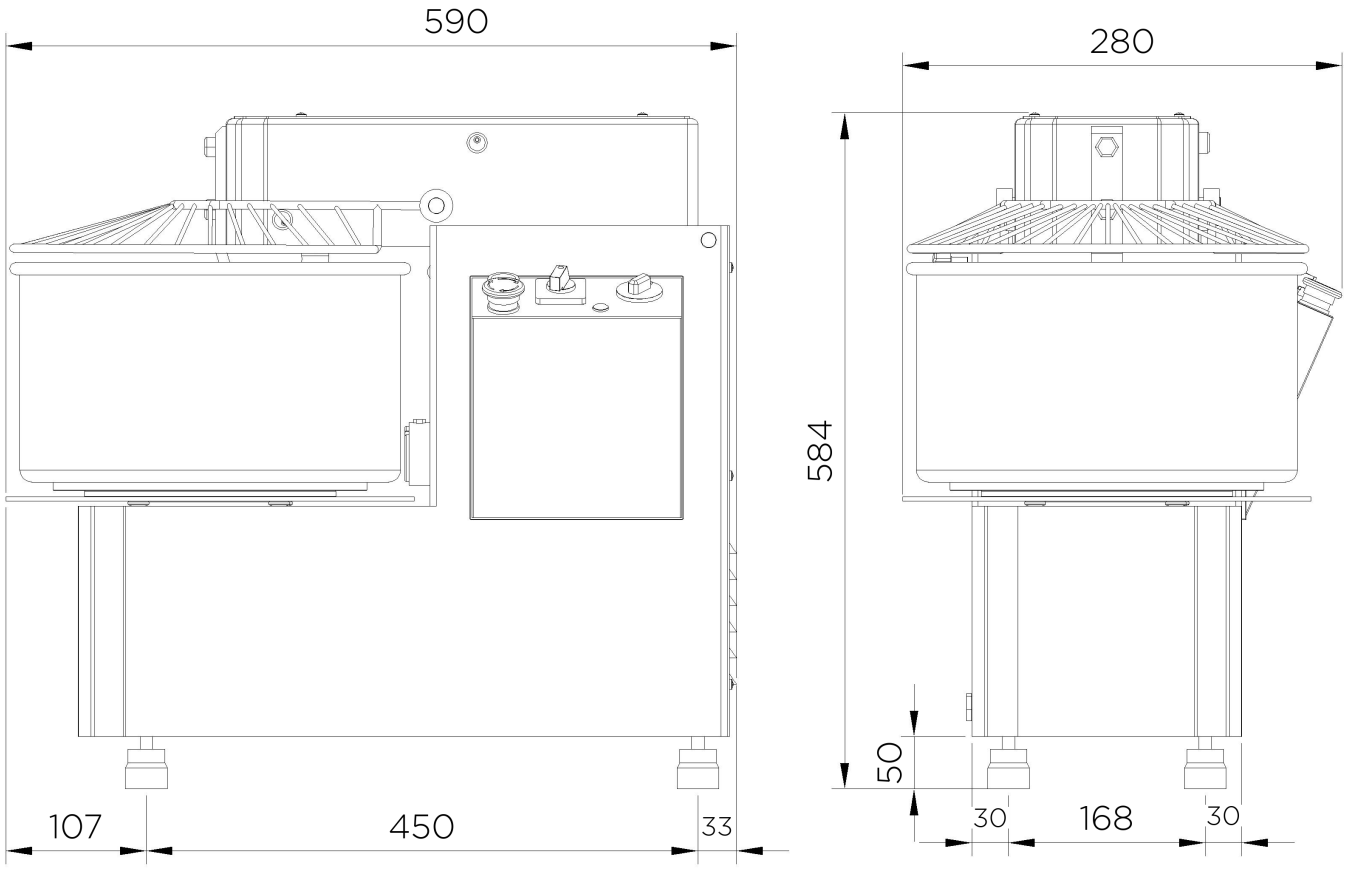
WHEELS FOR MIXER, 2 WITH BRAKE, 2 WITHOUT BRAKE

	Code
	S66RU67001

Spiral Mixer with Removable Bowl

Code
P01IR01029

Model
IRM10



Dimensions in mm

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