




# 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		
<b>P01IR01029</b>	IRM10	↔ 27	↗ 59	↕ 57
	Control	Capacità max vasca (litri)	Capacità max vasca (kg)	
	Manual	10	8	
	Dim. vasca (ø x H cm)			Weight Kg
	26x20			 50
	Total Power KW	Voltage V	Phases Ph	Frequency Hz
	0.37	230	1N+T	50



# Spiral Mixer with Removable Bowl

Code

**P01IR01029**

Model

**IRM10**

## General Features

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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.

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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

**P01IR01029**

Model

**IRM10**

## Options

### **SPIRAL MIXER WHEELS**

WHEELS FOR MIXER, 2 WITH BRAKE, 2 WITHOUT BRAKE

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Code



**S66RU67001**

