




WITH RISING TOP AND FIXED 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	↔ 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	



WITH RISING TOP AND FIXED 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.
Available in multiple capacities, from 6 to 44 kg.	Models also available on wheels for maximum mobility and easy cleaning.	Simplicity of use for minimal footprint.	



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			
P01IR03023	IR17 VS	↔ 37	↗ 68	↕ 64	
	Control	Capacità max vasca (litri)		Capacità max vasca (kg)	
	Manual	17		12	
Dim. vasca (ø x H cm)		32x21		Weight Kg	
				 91	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	0.75	230	1N+T	50	



Spiral Mixer with Removable Bowl

Code
P01IR03023

Model
IR17 VS

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

P01IR03023

Model

IR17 VS

Options

SPIRAL MIXER WHEELS

WHEELS FOR MIXER, 2 WITH BRAKE, 2 WITHOUT BRAKE

Code






S66RU67001



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			
P01IR02034	IR22	↔ 42	↗ 72	↕ 64	
Control		Capacità max vasca (litri)	Capacità max vasca (kg)		
	Manual	22	18		
Dim. vasca (ø x H cm)				Weight Kg	
36x21					93
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	0.75	400	3+T	50	



Spiral Mixer with Removable Bowl

Code
P01IR02034

Model
IR22

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

P01IR02034

Model

IR22

Options

SPIRAL MIXER WHEELS

WHEELS FOR MIXER, 2 WITH BRAKE, 2 WITHOUT BRAKE

Code






S66RU67001



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			
P01IR04021	IR22 2V	↔ 42	↗ 72	↕ 64	
	Control	Capacità max vasca (litri)		Capacità max vasca (kg)	
	Manual	22		18	
Dim. vasca (ø x H cm)		Weight Kg			
36x21		 93			
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	0.55/0.75	400	3+T	50	



Spiral Mixer with Removable Bowl

Code
P01IR04021

Model
IR22 2V

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

P01IR04021

Model

IR22 2V

Options

SPIRAL MIXER WHEELS

WHEELS FOR MIXER, 2 WITH BRAKE, 2 WITHOUT BRAKE

Code






S66RU67001



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			
P01IR03024	IR22 VS	↔ 42	↗ 72	↕ 64	
	Control	Capacità max vasca (litri)		Capacità max vasca (kg)	
	Manual	22		18	
Dim. vasca (ø x H cm)		36x21		Weight Kg	
					94
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	0.75	230	1N+T	50	



Spiral Mixer with Removable Bowl

Code
P01IR03024

Model
IR22 VS

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

P01IR03024

Model

IR22 VS

Options

SPIRAL MIXER WHEELS

WHEELS FOR MIXER, 2 WITH BRAKE, 2 WITHOUT BRAKE

Code






S66RU67001



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			
P01IR01028	IRM22	↔ 42	↗ 72	↕ 64	
	Control	Capacità max vasca (litri)		Capacità max vasca (kg)	
	Manual	22		18	
Dim. vasca (ø x H cm)		Weight Kg			
36x21		 100			
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	0.90	230	1N+T	50	



Spiral Mixer with Removable Bowl

Code
P01IR01028

Model
IRM22

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

P01IR01028

Model

IRM22

Options

SPIRAL MIXER WHEELS

WHEELS FOR MIXER, 2 WITH BRAKE, 2 WITHOUT BRAKE

Code






S66RU67001



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			
P01IR02035	IR33	↔ 46	↗ 84	↕ 73	
	Control	Capacità max vasca (litri)		Capacità max vasca (kg)	
	Manual	33		25	
Dim. vasca (ø x H cm)		Weight Kg			
40x26		 126			
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	1.50	400	3+T	50	



Spiral Mixer with Removable Bowl

Code
P01IR02035

Model
IR33

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

P01IR02035

Model

IR33

Options

SPIRAL MIXER WHEELS

WHEELS FOR MIXER, 2 WITH BRAKE, 2 WITHOUT BRAKE

Code






S66RU67001



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			
P01IR04022	IR33 2V	↔ 46	↗ 84	↕ 73	
	Control	Capacità max vasca (litri)		Capacità max vasca (kg)	
	Manual	33		25	
	Dim. vasca (ø x H cm)	Weight Kg			
	40x26	 125			
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	0.75/1.1	400	1N+T	50	



Spiral Mixer with Removable Bowl

Code
P01IR04022

Model
IR33 2V

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

P01IR04022

Model

IR33 2V

Options

SPIRAL MIXER WHEELS

WHEELS FOR MIXER, 2 WITH BRAKE, 2 WITHOUT BRAKE

Code






S66RU67001



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			
P01IR03025	IR33 VS	↔ 46	↗ 84	↕ 73	
	Control	Capacità max vasca (litri)		Capacità max vasca (kg)	
	Manual	33		25	
Dim. vasca (ø x H cm)		40x26		Weight Kg	
					127
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	1.50	230	3+T	50	



Spiral Mixer with Removable Bowl

Code
P01IR03025

Model
IR33 VS

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

P01IR03025

Model

IR33 VS

Options

SPIRAL MIXER WHEELS

WHEELS FOR MIXER, 2 WITH BRAKE, 2 WITHOUT BRAKE

Code






S66RU67001



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	
P01IR02036		IR42		<div><div><div>↔</div><div>49</div></div><div><div>↗</div><div>86</div></div><div><div>↕</div><div>73</div></div></div>	
<div><div></div></div>		Control		<div><div>Capacità max vasca (litri)</div><div>42</div></div> <div><div>Capacità max vasca (kg)</div><div>38</div></div>	
		Dim. vasca (ø x H cm)		<div><div>Weight Kg</div><div><div></div><div>130</div></div></div>	
<div><div></div></div>		Total Power KW	Voltage V	Phases Ph	Frequency Hz
		1.50	400	3+T	50



Spiral Mixer with Removable Bowl

Code
P01IR02036

Model
IR42

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

P01IR02036

Model

IR42

Options

SPIRAL MIXER WHEELS

WHEELS FOR MIXER, 2 WITH BRAKE, 2 WITHOUT BRAKE

Code






S66RU67001



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			
P01IR04023	IR42 2V	↔ 49	↗ 86	↕ 73	
	Control	Capacità max vasca (litri)		Capacità max vasca (kg)	
	Manual	42		38	
	Dim. vasca (ø x H cm)	Weight Kg			
	45x26	 129			
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	1.1/1.5	400	3+T	50	



Spiral Mixer with Removable Bowl

Code
P01IR04023

Model
IR42 2V

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

P01IR04023

Model

IR42 2V

Options

SPIRAL MIXER WHEELS

WHEELS FOR MIXER, 2 WITH BRAKE, 2 WITHOUT BRAKE

Code






S66RU67001



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			
P01IR03026	IR42 VS	↔ 49	↗ 86	↕ 73	
	Control	Capacità max vasca (litri)		Capacità max vasca (kg)	
	Manual	42		38	
Dim. vasca (ø x H cm)				Weight Kg	
45x26					131
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	1.50	230	3+T	50	



Spiral Mixer with Removable Bowl

Code
P01IR03026

Model
IR42 VS

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

P01IR03026

Model

IR42 VS

Options

SPIRAL MIXER WHEELS

WHEELS FOR MIXER, 2 WITH BRAKE, 2 WITHOUT BRAKE

Code






S66RU67001



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			
P01IR02037		IR53		↔ 55	↗ 87	↕ 73	
		Control		Capacità max vasca (litri)		Capacità max vasca (kg)	
Manual				53		44	
		Dim. vasca (ø x H cm)				Weight Kg	
50x27						 134	
		Total Power KW		Voltage V		Phases Ph	Frequency Hz
1.50		400		3+T		50	



Spiral Mixer with Removable Bowl

Code
P01IR02037

Model
IR53

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

P01IR02037

Model

IR53

Options

SPIRAL MIXER WHEELS

WHEELS FOR MIXER, 2 WITH BRAKE, 2 WITHOUT BRAKE

Code






S66RU67001



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			
P01IR04024	IR53 2V	↔ 55	↗ 87	↕ 73	
	Control	Capacità max vasca (litri)		Capacità max vasca (kg)	
	Manual	53		44	
Dim. vasca (ø x H cm)		50x27		Weight Kg	
					133
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	1.1/1.50	400	1N+T	50	



Spiral Mixer with Removable Bowl

Code
P01IR04024

Model
IR53 2V

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

P01IR04024

Model

IR53 2V

Options

SPIRAL MIXER WHEELS

WHEELS FOR MIXER, 2 WITH BRAKE, 2 WITHOUT BRAKE

Code






S66RU67001



Spiral Mixer with Removable Bowl

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Code	Model	Dimensions LxWxH cm			
P01IR03027	IR53 VS	↔ 55	↗ 87	↕ 73	
	Control	Capacità max vasca (litri)		Capacità max vasca (kg)	
	Manual	53		44	
Dim. vasca (ø x H cm)		50x27		Weight Kg	
				 136	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	1.50	230	1N+T	50	



Spiral Mixer with Removable Bowl

Code
P01IR03027

Model
IR53 VS

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

P01IR03027

Model

IR53 VS

Options

SPIRAL MIXER WHEELS

WHEELS FOR MIXER, 2 WITH BRAKE, 2 WITHOUT BRAKE

Code



S66RU67001

