

# Spiral Mixer with Fixed Head

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>P011F01037</b>	IFM7	↔ 25	↗ 50	↕ 51
	Control	Capacità max vasca (litri)	Capacità max vasca (kg)	
	Manual	7	6	
	Dim. vasca (ø x H cm)			Weight Kg
	24x16			 41
	Total Power KW	Voltage V	Phases Ph	Frequency Hz
	0.30	230	1N+T	50



# Spiral Mixer with Fixed Head

Code

**P01IF01037**

Model

**IFM7**

## 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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Available in multiple capacities, from 6 to 44 kg.

Models also available on wheels for maximum mobility and easy cleaning.

Ease of use for minimal space.



# Spiral Mixer with Fixed Head

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>P011F01032</b>	IFM10	↔ 27	↗ 54	↕ 56
	Control	Capacità max vasca (litri)	Capacità max vasca (kg)	
	Manual	10	8	
	Dim. vasca (ø x H cm)		Weight Kg	
	26x20		 48	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz
	0.37	230	1N+T	50



# Spiral Mixer with Fixed Head

Code

**P01IF01032**

Model

**IFM10**

## 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.

---

Available in multiple capacities, from 6 to 44 kg.

Models also available on wheels for maximum mobility and easy cleaning.

Ease of use for minimal space.



# Spiral Mixer with Fixed Head

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>P011F01033</b>	IFM15	↔ 32	↗ 59	↕ 57
	Control	Capacità max vasca (litri)	Capacità max vasca (kg)	
	Manual	15	10	
	Dim. vasca (ø x H cm)		Weight Kg	
	30x21		 50	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz
	0.45	230	1N+T	50



# Spiral Mixer with Fixed Head

Code

**P01IF01033**

Model

**IFM15**

## 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.

---

Available in multiple capacities, from 6 to 44 kg.

Models also available on wheels for maximum mobility and easy cleaning.

Ease of use for minimal space.



# Spiral Mixer with Fixed Head

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>P011F02034</b>	IF17	↔ 35	↗ 66	↕ 63
	Control	Capacità max vasca (litri)	Capacità max vasca (kg)	
	Manual	17	12	
	Dim. vasca (ø x H cm)		Weight Kg	
	32x21		 72	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz
	0.75	400	3+T	50



# Spiral Mixer with Fixed Head

Code

**P01IF02034**

Model

**IF17**

## 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.

---

Preselect the duration of your dough processing with the practical timer.

Models also available on wheels for maximum mobility and easy cleaning.

Ease of use for minimal space.

Available in multiple capacities, from 6 to 44 kg.



# Spiral Mixer with Fixed Head

Code

**P01IF02034**

Model

**IF17**

## Options

### **SPIRAL MIXER WHEELS**

WHEELS FOR MIXER, 2 WITH BRAKE, 2 WITHOUT BRAKE

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Code



**S66RU67001**



# Spiral Mixer with Fixed Head

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>P011F01034</b>	IFM17	↔ 35	↗ 66	↕ 63
	Control	Capacità max vasca (litri)	Capacità max vasca (kg)	
	Manual	17	12	
	Dim. vasca (ø x H cm)		Weight Kg	
	32x21		 79	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz
	0.90	230	1N+T	50



# Spiral Mixer with Fixed Head

Code

**P01IF01034**

Model

**IFM17**

## 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.	Ease of use for minimal space.	Available in multiple capacities, from 6 to 44 kg.



# Spiral Mixer with Fixed Head

Code

**P01IF01034**

Model

**IFM17**

## Options

### **SPIRAL MIXER WHEELS**

WHEELS FOR MIXER, 2 WITH BRAKE, 2 WITHOUT BRAKE

---

Code



**S66RU67001**



# Spiral Mixer with Fixed Head

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>P011F02035</b>	IF22	↔ 40	↗ 69	↕ 63	
	Control	Capacità max vasca (litri)	Capacità max vasca (kg)		
	Manual	22	18		
	Dim. vasca (ø x H cm)			Weight Kg	
	36x21			 75	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	0.75	400	3+T	50	



# Spiral Mixer with Fixed Head

Code

**P01IF02035**

Model

**IF22**

## 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.	Ease of use for minimal space.	Available in multiple capacities, from 6 to 44 kg.



# Spiral Mixer with Fixed Head

Code

**P01IF02035**

Model

**IF22**

## Options

### **SPIRAL MIXER WHEELS**

WHEELS FOR MIXER, 2 WITH BRAKE, 2 WITHOUT BRAKE

---

Code



**S66RU67001**



# Spiral Mixer with Fixed Head

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>P011F04027</b>	IF22 2V	↔ 40	↗ 69	↕ 63	
	Control	Capacità max vasca (litri)	Capacità max vasca (kg)		
	Manual	22	18		
	Dim. vasca (ø x H cm)			Weight Kg	
	36x21				73
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	0.37/0.55	400	3+T	50	



# Spiral Mixer with Fixed Head

Code

**P01IF04027**

Model

**IF22 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.	Ease of use for minimal space.	Available in multiple capacities, from 6 to 44 kg.



# Spiral Mixer with Fixed Head

Code

**P01IF04027**

Model

**IF22 2V**

## Options

### **SPIRAL MIXER WHEELS**

WHEELS FOR MIXER, 2 WITH BRAKE, 2 WITHOUT BRAKE

---

Code



**S66RU67001**



# Spiral Mixer with Fixed Head

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>P011F03021</b>	IF22 VS	↔ 40	↗ 69	↕ 63	
	Control	Capacità max vasca (litri)	Capacità max vasca (kg)		
	Manual	22	18		
	Dim. vasca (ø x H cm)			Weight Kg	
	36x21			 76	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	0.75	230	1N+T	50	



# Spiral Mixer with Fixed Head

Code

**P01IF03021**

Model

**IF22 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.	Ease of use for minimal space.	Available in multiple capacities, from 6 to 44 kg.



# Spiral Mixer with Fixed Head

Code

**P01IF03021**

Model

**IF22 VS**

## Options

### **SPIRAL MIXER WHEELS**

WHEELS FOR MIXER, 2 WITH BRAKE, 2 WITHOUT BRAKE

---

Code



**S66RU67001**



# Spiral Mixer with Fixed Head

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>P011F01035</b>	IFM22	↔ 40	↗ 69	↕ 63	
	Control	Capacità max vasca (litri)	Capacità max vasca (kg)		
	Manual	22	18		
	Dim. vasca (ø x H cm)			Weight Kg	
	36x21			 82	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	0.90	230	3+T	50	



# Spiral Mixer with Fixed Head

Code

**P01IF01035**

Model

**IFM22**

## 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.	Ease of use for minimal space.	Available in multiple capacities, from 6 to 44 kg.



# Spiral Mixer with Fixed Head

Code

**P01IF01035**

Model

**IFM22**

## Options

### **SPIRAL MIXER WHEELS**

WHEELS FOR MIXER, 2 WITH BRAKE, 2 WITHOUT BRAKE

---

Code



**S66RU67001**



# Spiral Mixer with Fixed Head

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>P011F02036</b>	IF33	↔ 44	↗ 83	↕ 72
	Control	Capacità max vasca (litri)	Capacità max vasca (kg)	
	Manual	33	25	
	Dim. vasca (ø x H cm)			Weight Kg
	40x26			 104
	Total Power KW	Voltage V	Phases Ph	Frequency Hz
	1.50	400	3+T	50



# Spiral Mixer with Fixed Head

Code

**P01IF02036**

Model

**IF33**

## 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.	Ease of use for minimal space.	Available in multiple capacities, from 6 to 44 kg.



# Spiral Mixer with Fixed Head

Code

**P01IF02036**

Model

**IF33**

## Options

### **SPIRAL MIXER WHEELS**

WHEELS FOR MIXER, 2 WITH BRAKE, 2 WITHOUT BRAKE

---

Code



**S66RU67001**



# Spiral Mixer with Fixed Head

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>P011F04028</b>	IF33 2V	↔ 44	↗ 83	↕ 72
	Control	Capacità max vasca (litri)	Capacità max vasca (kg)	
	Manual	33	25	
	Dim. vasca (ø x H cm)			Weight Kg
	40x26			 103
	Total Power KW	Voltage V	Phases Ph	Frequency Hz
	0.75/1.1	400	1N+T	50



# Spiral Mixer with Fixed Head

Code

**P01IF04028**

Model

**IF33 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.	Ease of use for minimal space.	Available in multiple capacities, from 6 to 44 kg.



# Spiral Mixer with Fixed Head

Code

**P01IF04028**

Model

**IF33 2V**

## Options

### **SPIRAL MIXER WHEELS**

WHEELS FOR MIXER, 2 WITH BRAKE, 2 WITHOUT BRAKE

---

Code



**S66RU67001**



# Spiral Mixer with Fixed Head

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>P011F03022</b>	IF33 VS	↔ 44	↗ 83	↕ 72
	Control	Capacità max vasca (litri)	Capacità max vasca (kg)	
	Manual	33	25	
	Dim. vasca (ø x H cm)			Weight Kg
	40x26			 106
	Total Power KW	Voltage V	Phases Ph	Frequency Hz
	1.50	230	1N+T	50



# Spiral Mixer with Fixed Head

Code

**P01IF03022**

Model

**IF33 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.

Ease of use for minimal space.

Available in multiple capacities, from 6 to 44 kg.



# Spiral Mixer with Fixed Head

Code

**P01IF03022**

Model

**IF33 VS**

## Options

### **SPIRAL MIXER WHEELS**

WHEELS FOR MIXER, 2 WITH BRAKE, 2 WITHOUT BRAKE

---

Code



**S66RU67001**



# Spiral Mixer with Fixed Head

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>P011F01036</b>	<b>IFM33</b>	↔ 44	↗ 83	↕ 72	
	Control	Capacità max vasca (litri)	Capacità max vasca (kg)		
	<b>Manual</b>	<b>33</b>	<b>25</b>		
	Dim. vasca (ø x H cm)			Weight Kg	
	<b>40x26</b>			 <b>110</b>	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	<b>1.30</b>	<b>230</b>	<b>3+T</b>	<b>50</b>	



# Spiral Mixer with Fixed Head

Code

**P01IF01036**

Model

**IFM33**

## 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.	Ease of use for minimal space.	Available in multiple capacities, from 6 to 44 kg.



# Spiral Mixer with Fixed Head

Code

**P01IF01036**

Model

**IFM33**

## Options

### **SPIRAL MIXER WHEELS**

WHEELS FOR MIXER, 2 WITH BRAKE, 2 WITHOUT BRAKE

---

Code



**S66RU67001**



# Spiral Mixer with Fixed Head

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>P011F02037</b>	IF42	↔ 47	↗ 85	↕ 72
	Control	Capacità max vasca (litri)	Capacità max vasca (kg)	
	Manual	42	38	
	Dim. vasca (ø x H cm)		Weight Kg	
	45x26		 107	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz
	1.50	400	3+T	50



# Spiral Mixer with Fixed Head

Code

**P01IF02037**

Model

**IF42**

## 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.	Ease of use for minimal space.	Available in multiple capacities, from 6 to 44 kg.



# Spiral Mixer with Fixed Head

Code

**P01IF02037**

Model

**IF42**

## Options

### **SPIRAL MIXER WHEELS**

WHEELS FOR MIXER, 2 WITH BRAKE, 2 WITHOUT BRAKE

---

Code



**S66RU67001**



# Spiral Mixer with Fixed Head

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>P011F04029</b>	IF42 2V	↔ 47	↗ 85	↕ 72
	Control	Capacità max vasca (litri)	Capacità max vasca (kg)	
	Manual	42	38	
	Dim. vasca (ø x H cm)		Weight Kg	
	45x26		 106	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz
	1.50/2.00	400	1N+T	50



# Spiral Mixer with Fixed Head

Code

**P01IF04029**

Model

**IF42 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.	Ease of use for minimal space.	Available in multiple capacities, from 6 to 44 kg.



# Spiral Mixer with Fixed Head

Code

**P01IF04029**

Model

**IF42 2V**

## Options

### **SPIRAL MIXER WHEELS**

WHEELS FOR MIXER, 2 WITH BRAKE, 2 WITHOUT BRAKE

---

Code



**S66RU67001**



# Spiral Mixer with Fixed Head

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>P011F03023</b>	IF42 VS	↔ 47	↗ 85	↕ 72
	Control	Capacità max vasca (litri)	Capacità max vasca (kg)	
	Manual	42	38	
	Dim. vasca (ø x H cm)		Weight Kg	
	45x26		 109	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz
	1.50	230	1N+T	50



# Spiral Mixer with Fixed Head

Code

**P01IF03023**

Model

**IF42 VS**

## 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.

---

Preselect the duration of your dough processing with the practical timer.

Models also available on wheels for maximum mobility and easy cleaning.

Ease of use for minimal space.

Available in multiple capacities, from 6 to 44 kg.



# Spiral Mixer with Fixed Head

Code

**P01IF03023**

Model

**IF42 VS**

## Options

### **SPIRAL MIXER WHEELS**

WHEELS FOR MIXER, 2 WITH BRAKE, 2 WITHOUT BRAKE

---

Code



**S66RU67001**



# Spiral Mixer with Fixed Head

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>P011F02038</b>	IF53	↔ 53	↗ 86	↕ 72
	Control	Capacità max vasca (litri)	Capacità max vasca (kg)	
	Manual	53	44	
	Dim. vasca (ø x H cm)			Weight Kg
	50x27			 110
	Total Power KW	Voltage V	Phases Ph	Frequency Hz
	1.50	400	3+T	50



# Spiral Mixer with Fixed Head

Code

**P01IF02038**

Model

**IF53**

## 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.	Ease of use for minimal space.	Available in multiple capacities, from 6 to 44 kg.



# Spiral Mixer with Fixed Head

Code

**P01IF02038**

Model

**IF53**

## Options

### **SPIRAL MIXER WHEELS**

WHEELS FOR MIXER, 2 WITH BRAKE, 2 WITHOUT BRAKE

---

Code



**S66RU67001**



# Spiral Mixer with Fixed Head

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>P011F04030</b>	IF53 2V	↔ 53	↗ 86	↕ 72
	Control	Capacità max vasca (litri)	Capacità max vasca (kg)	
	Manual	53	44	
	Dim. vasca (ø x H cm)		Weight Kg	
	50x27		 109	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz
	1.50/2.00	400	3+T	50



# Spiral Mixer with Fixed Head

Code

**P01IF04030**

Model

**IF53 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.	Ease of use for minimal space.	Available in multiple capacities, from 6 to 44 kg.



# Spiral Mixer with Fixed Head

Code

**P01IF04030**

Model

**IF53 2V**

## Options

### **SPIRAL MIXER WHEELS**

WHEELS FOR MIXER, 2 WITH BRAKE, 2 WITHOUT BRAKE

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Code



**S66RU67001**



# Spiral Mixer with Fixed Head

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>P011F03024</b>	IF53 VS	↔ 53	↗ 86	↕ 72
	Control	Capacità max vasca (litri)	Capacità max vasca (kg)	
	Manual	53	44	
	Dim. vasca (ø x H cm)			Weight Kg
	50x27			 112
	Total Power KW	Voltage V	Phases Ph	Frequency Hz
	1.50	230	1N+T	50



# Spiral Mixer with Fixed Head

Code

**P01IF03024**

Model

**IF53 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.	Ease of use for minimal space.	Available in multiple capacities, from 6 to 44 kg.



# Spiral Mixer with Fixed Head

Code

**P01IF03024**

Model

**IF53 VS**

## Options

### **SPIRAL MIXER WHEELS**

WHEELS FOR MIXER, 2 WITH BRAKE, 2 WITHOUT BRAKE

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Code



**S66RU67001**

