




Spiral Mixer with 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		
P011R01029	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

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

P01IR01029

Model

IRM10

Options

SPIRAL MIXER WHEELS

WHEELS FOR MIXER, 2 WITH BRAKE, 2 WITHOUT BRAKE

Code






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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		
P011R03023	IR17 VS	↔ 37	↗ 68	↕ 64
	Control	Capacità max vasca (litri)	Capacità max vasca (kg)	
	Manual	17	12	
	Dim. vasca (ø x H cm)			Weight Kg
	32x21			 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






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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






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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






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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)			Weight Kg
	36x21			 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






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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






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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)			Weight Kg	
	40x26				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






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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			
P01IRO2036	IR42	↔ 49	↗ 86	↕ 73	
	Control	Capacità max vasca (litri)	Capacità max vasca (kg)		
	Manual	42	38		
	Dim. vasca (ø x H cm)			Weight Kg	
	45x26			 130	
	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






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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






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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			
P011R03026	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






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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






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Spiral Mixer with Removable Bowl

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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)			Weight Kg
	50x27			 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






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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)			Weight Kg
	50x27			 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

