




# 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)		24x16		Weight Kg	
					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

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			
P01IF01032	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

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>P01IF01033</b>	IFM15	↔ 32	↗ 59	↕ 57	
	Control	Capacità max vasca (litri)		Capacità max vasca (kg)	
	Manual	15		10	
Dim. vasca (ø x H cm)		30x21		Weight Kg	
					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

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	
P01IF02034		IF17		↔ 35	↗ 66
				↕ 63	
		Control		Capacità max vasca (litri)	
Manual				Capacità max vasca (kg)	
				17	
				12	
Dim. vasca (ø x H cm)				Weight Kg	
32x21					
				72	
Total Power KW		Voltage V		Phases Ph	
0.75		400		3+T	
				Frequency Hz	
				50	



# Spiral Mixer with Fixed Head

Code  
**P01IF02034**

Model  
**IF17**

## 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

**P01IF02034**

Model

**IF17**

## 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	
P01IF01034		IFM17		<div><div><div>↔</div><div>35</div></div><div><div>↗</div><div>66</div></div><div><div>↕</div><div>63</div></div></div>	
<div><div></div></div>		Control		<div>Capacità max vasca (litri)</div> <div>Capacità max vasca (kg)</div>	
		Manual		<div>17</div> <div>12</div>	
		Dim. vasca (ø x H cm)		<div>Weight Kg</div>	
		32x21		<div><div></div><div>79</div></div>	
<div><div></div></div>		Total Power KW		Voltage V	
		0.90		230	
		Phases Ph		Frequency Hz	
		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	
P01IF02035		IF22		<div><div><div>↔</div><div>40</div></div><div><div>↗</div><div>69</div></div><div><div>↕</div><div>63</div></div></div>	
<div><div></div></div>		Control		<div>Capacità max vasca (litri)</div> <div>22</div> <div>Capacità max vasca (kg)</div> <div>18</div>	
		Dim. vasca (ø x H cm)		<div>Weight Kg</div> <div><div></div><div>75</div></div>	
<div><div></div></div>		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

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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			
P01IF04027	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			
P01IF03021	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	
P01IF01035		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	
0.90		230		3+T	
				Frequency Hz	
				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			
P01IF02036	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			
P01IF04028	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			
P01IF03022	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			
P01IF01036	IFM33	↔ 44	↗ 83	↕ 72	
	Control	Capacità max vasca (litri)		Capacità max vasca (kg)	
	Manual	33		25	
Dim. vasca (ø x H cm)		Weight Kg			
40x26		 110			
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	1.30	230	3+T	50	



# 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

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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	
P01IF02037		IF42		↔ 47	↗ 85
					↕ 72
		Control		Capacità max vasca (litri)	
		Manual		42	
				Capacità max vasca (kg)	
				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			
P01IF04029	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			
P01IF03023	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

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	
P01IF02038		IF53		<div><div><div>↔</div><div>53</div></div><div><div>↗</div><div>86</div></div><div><div>↕</div><div>72</div></div></div>	
<div><div></div></div>		Control		<div><div>Capacità max vasca (litri)</div><div>53</div></div> <div><div>Capacità max vasca (kg)</div><div>44</div></div>	
		Dim. vasca (ø x H cm)		<div><div><div><div></div></div><div>110</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 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

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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>P01IF04030</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

---

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			
P01IF03024	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

---

Code



**S66RU67001**

