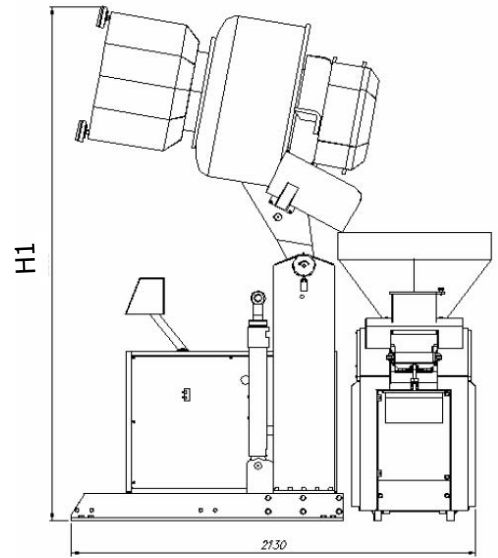




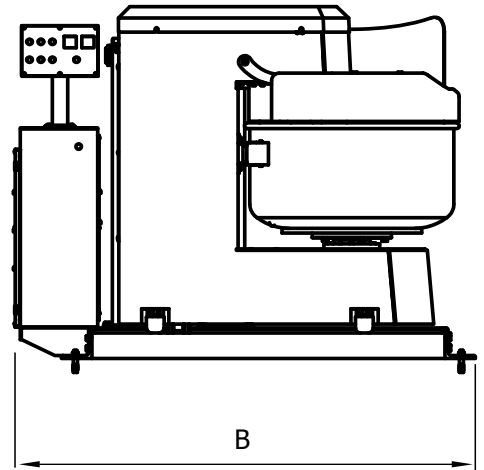
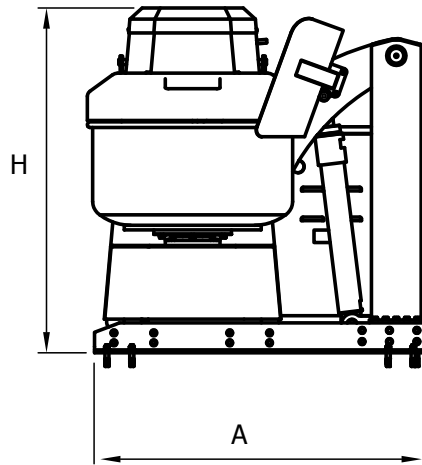
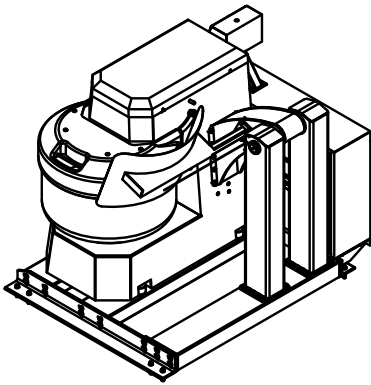
GENERAL FEATURES

- Integrated hydraulic lifting unit
- Silent operation by belt drive system.
- Two timers with automatic changeover from low to high speed.
- Stainless steel bowl, spiral arm and dividing blade.
- With two motors, one for the bowl and one for the spiral.
- Protection cover with security sensor.
- The bowl can be rotated in reverse motion.
- Produced in CE standards.
- Two year warranty against manufacturing and installation defects.

TECHNICAL FEATURES



Hydraulic discharge Spiral Mixers with Volumetric Divider



Code	Bowl Flour Capacity Kg	Bowl Dough Capacity Kg	Bowl Diameter (mm)	Max Discharge Height h (mm)	Machine Dimensions A x B x H (mm)	Electric Power Kw	Bowl and Spiral Speed (Min. - Max.)		Weight Kg
							Bowl (rpm)	Spiral (rpm)	
							iSP 130k	80	
iSP 200k	130	200	946	1562	1510 x 1995 x 1625	13,85	12	82/162	1640

Height of the Machine on Discharge Position (H1): iSP 130k : 2600 mm / iSP 200k : 3000 mm.
Electric Connection: 380 V 50 Hz, 3 Phase+N+PE



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