



GENERAL FEATURES

- Designed to gently mix a wide variety of doughs.
- Spiral Mixer is to knead more dough in a much shorter time.
- It enables to make very little flour to dough.
- This also provides more homogenate dough mixture and bigger volume bread.
- The bowl, spiral arm and bar are made of hygienic stainless steel.
- Simple to use manual control panel.
- By means of the belt pulley system, it operates very quietly.
- Fitted with emergency stop function and a safety guard (Bowl Lid) to conform to the strictest safety requirements.
- One year warranty against defect of manufacturing and assembly.

TECHNICAL FEATURES

Voltage: 380 VAC 50 Hz

Model	Flour Capacity	Dough Capacity	Bowl Dimension	Bowl volume	Machine Dimension	Motor Power	Weight
Unit	Kg	Kg	Ø x H (mm)	Lt.	L x W x H (mm)	kW	Kg
iSP 45	25	40 (+5)	500 x 300	70	950 x 530 x 1070	1,5 - 2,5	195



195 kg

CAPACITY



25 kg Flour.

CAPACITY



40 kg Dough

POWER



1,5-2,5 kW / 380 V



Q 500 x 300 mm



70 lt

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