

ISM 200 Series Spiral Mixer Spiral Mixer, 200 l



ISM 200-32S

200 I spiral mixer, stainless steel safety cover, with two speed motor. Oil-less kneading system. Stainless steel food contact parts for hygiene. Two side returnable bowl.

ISM 200-32S CR 200 I spiral mixer, stainless steel safety cover, with two speed motor. Oil-less kneading system. Stainless steel food contact parts for hygiene. Two side returnable bowl. Stainless steel body

### **Main Features**

- Dirmak equipments are designed for long-term usage under heavy duty conditions. Mixer is equipped with Stainless steel food contact parts for hygiene and mixing bowl for 200 I.
- Waterproof button control panel
- Two Speed
- Two digital timers
- Reverse bowl
- Automatic / Manuel operating system
- Strong pulley-belt system
- Silent operation
- Maximum capacity (Flour, with %60 hydration) 120 kg for bread dough.
- Safety cover in stainless steel
- Safety device will automatically stop the machine when the cover opens.
- Equiped with wheels and machine levelling feet.

## **Specification**

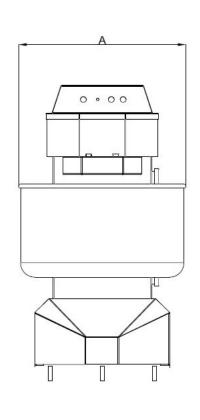
ISM Series spiral mixers provide very intensive, quick, homogeneous and dead spot free mixing . Spiral mixer yields very quick preparation without warming and tiring products such as dough, mincemeat, etc. The dough will result soft, well aired and easy to remove. AISI 304 stainles steel bowl, AISI 304 stainless steel spiral tool and breaking bar provides excellent mixing

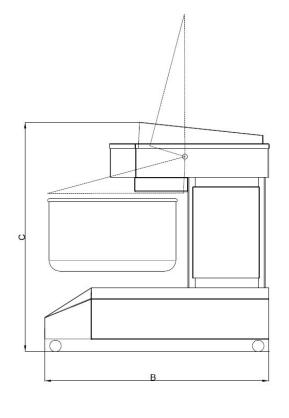
#### Construction

- Body painted with corrosion resistant electrostatical paint or AISI 304 Stainless steel option.
- AISI 304 Stainless steel bowl—200 I capacity.
- Asynchronous motor with high start-up torque.
- Water protected spiral system (IP54 electrical controls, IP 32 overall machine)
- Power :

4,5-6 + 0,55 kW for ISM 200-32S and ISM 200-32S CR







## **Electric**

**Supply Voltage:** 

**ISM 200-32S** 380-415 V/3P/50-60hZ

**ISM 200-32S CR** 380-415 V/3P/50-60hZ

**Electrical Power Max.:** 

**ISM 200-32S CR** 4,5-6 + 0,55 kW

# **Capacity**

Flour: 80 Kg / Cycle

**Dough**: 120 Kg / Cycle

Capacity: 200 liter

**Bowl Diameter**: 800 mm

# **Key Information**

Width (A): 1050 mm

**Depth (B):** 1500 mm

**Height (C):** 1550 mm

**Shipping Weight:** 610 Kg









