



- ISM 25-32** 25 l spiral mixer, stainless steel safety cover, with two speed motor. Oil-less kneading system. Stainless steel food contact parts for hygiene
- ISM 25-VE** 25 l spiral mixer, stainless steel safety cover, with electronic speed variation. Oil-less kneading system. Stainless steel food contact parts for hygiene
- ISM 25-32 CR** 25 l spiral mixer, stainless steel safety cover, with two speed motor. Oil-less kneading system. Stainless steel food contact parts for hygiene. Stainless steel body
- ISM 25-VE CR** 25 l spiral mixer, stainless steel safety cover, with electronic speed variation. Oil-less kneading system. Stainless steel food contact parts for hygiene. Stainless steel body

Specification

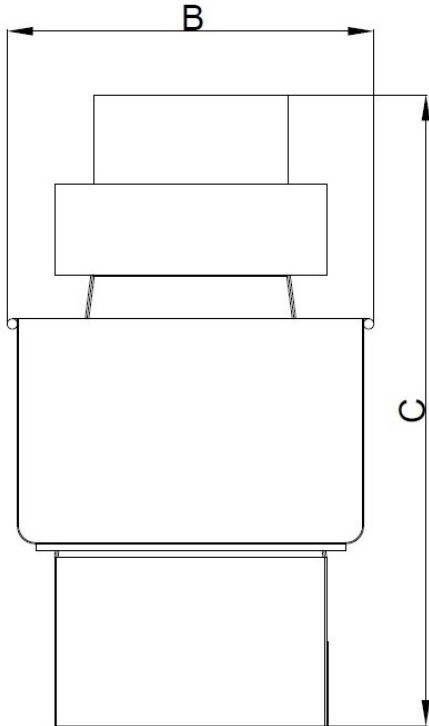
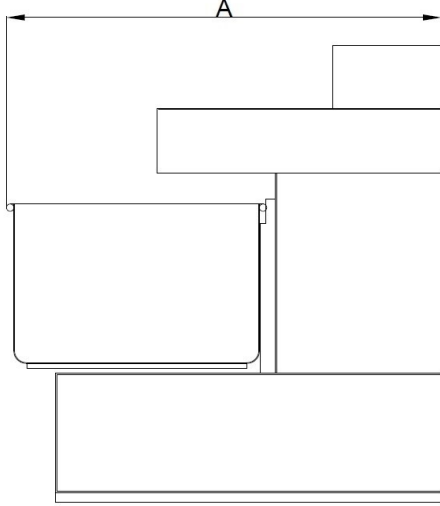
ISM Series spiral mixers provide very intensive, quick, homogeneous and dead spot free mixing . Spiral mixer yields very quick preparation without warming and tiring products such as dough, mincemeat, etc. The dough will result soft, well aired and easy to remove. AISI 304 stainless steel bowl, AISI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

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 25 l.
- Waterproof button control panel with 60 minute timer .
- Two Speed or Electronic Speed variator.
- Strong chain-belt system
- Silent operation
- Maximum capacity (Flour, with %60 hydration) 15 kg for bread dough.
- Safety cover in stainless steel
- Safety device will automatically stop the machine when the cover opens.
- Optionally wheels for machine

Construction

- Body painted with corrosion resistant electrostatic paint or AISI 304 Stainless steel option
- AISI 304 Stainless steel bowl—25 l capacity
- Asynchronous motor with high start-up torque
- Water protected spiral system (IP54 electrical controls, IP 32 overall machine)
- Fully CE approved
- Power : 0,6-0,9 kW for ISM 25-32
1,5 kW for ISM 25-VE



Electric

Supply Voltage :

ISM 25-32 380-415 V/3P/50-60hZ

ISM 25-VE 220 V/1P/50-60 hZ

Electrical Power Max. :

ISM 25-32 0,6-0,9 kW

ISM 25-VE 1,5 kW

Capacity

Flour : 10 Kg / Cycle

Dough : 15 Kg / Cycle

Capacity : 25 liter

Bowl Diameter: 360 mm

Key Information

Depth (A) : 950 mm

Width (B) : 400 mm

Height (C) : 800 mm

Shipping Weight : 120 Kg

