



**ISM 50-32** 50 l spiral mixer, stainless steel safety cover, with two speed motor. Oil-less kneading system. Stainless steel food contact parts for hygiene

**ISM 50-VE** 50 l spiral mixer, stainless steel safety cover, with electronic speed variation. Oil-less kneading system. Stainless steel food contact parts for hygiene

**ISM 50-32 CR** 50 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 50-VE CR** 50 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

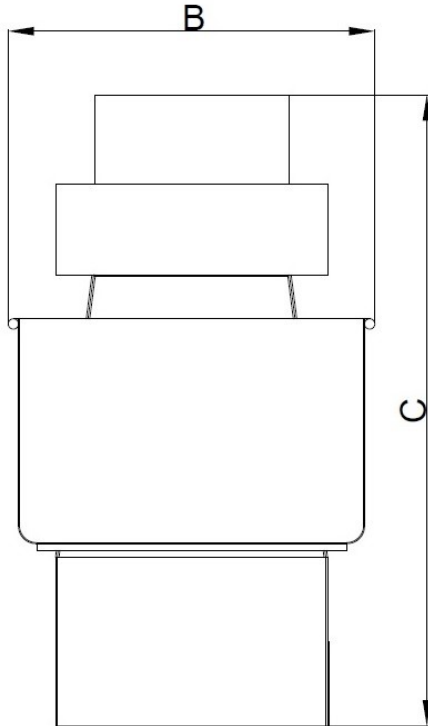
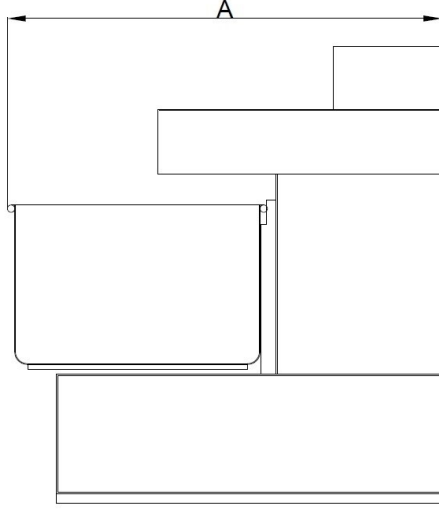
ISM Series spiral mixers provide very intensive, quick, homogeneous and dead spot free mixing. Spiral mixer yields very quick preparation without warming and tiring products such as dough, mincemeat, etc. The dough will result soft, well aired and easy to remove. AISI 304 stainless steel bowl, AISI 304 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 50 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) 30 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—50 l capacity.
- Asynchronous motor with high start-up torque.
- Water protected spiral system (IP54 electrical controls, IP 32 overall machine)
- Power :                   0,75-1,10 kW for ISM 50-32  
                                  2,2 kW for ISM 50-VE



## Electric

### Supply Voltage :

ISM 50-32 380-415 V/3P/50-60Hz

ISM 50-VE 220 V/1P/50Hz

### Electrical Power Max. :

ISM 50-32 0,75-1,10 kW

ISM 50-VE 2,2 kW

## Capacity

Flour : 20 Kg / Cycle

Dough : 30 Kg / Cycle

Capacity : 50 liter

Bowl Diameter: 500 mm

## Key Information

Depth (A) : 1000 mm

Width (B) : 540 mm

Height (C) : 1100 mm

Shipping Weight : 160 Kg

