



ISM 60-32 60 l spiral mixer, stainless steel safety cover, with two speed motor. Oil-less kneading system. Stainless steel food contact parts for hygiene

ISM 60-32 CR 60 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 60-32S 60 l 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 60-32S CR 60 l 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

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.

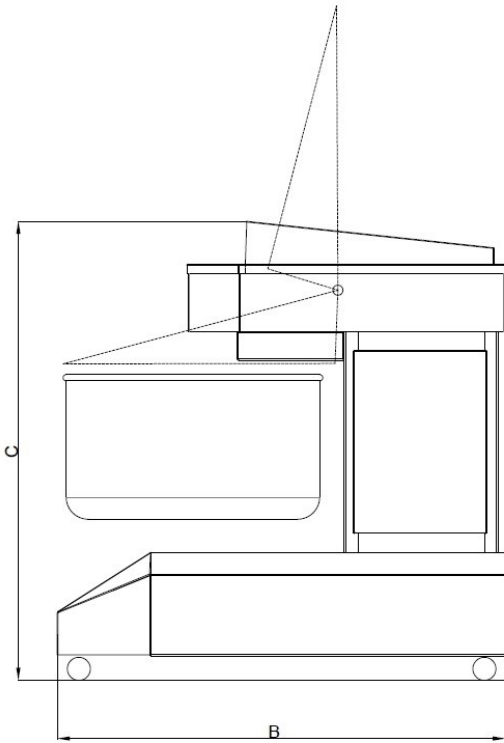
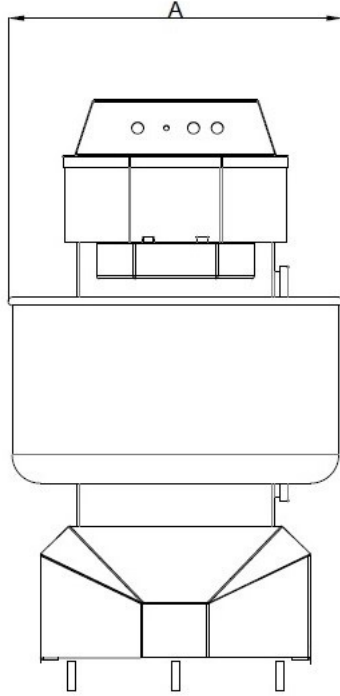


Main Features

- 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 60 l.
- Waterproof button control panel with 60 minute timer .
- Two Speed
- Reverse bowl for ISM 60-32S and ISM 60-32S CR
- Strong pulley-belt system
- Silent operation
- Maximum capacity (Flour, with %60 hydration) 40 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

Construction

- Body painted with corrosion resistant electrostatical paint or AISI 304 Stainless steel option.
- AISI 304 Stainless steel bowl—60 l capacity.
- Asynchronous motor with high start-up torque.
- Water protected spiral system (IP54 electrical controls, IP 32 overall machine)
- Power :
 - 1,5-2,5 kW for ISM 60-32 and ISM 60-32 CR
 - 1,5-2,5 + 0,37 kW for ISM 60-32S and ISM 60-32S CR



Electric

Supply Voltage :

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

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

Electrical Power Max. :

ISM 60-32 1,5-2,5 kW

ISM 60-32S 1,5-2,5 + 0,37 kW

Capacity

Flour : 27 Kg / Cycle

Dough : 40 Kg / Cycle

Capacity : 60 liter

Bowl Diameter: 530 mm

Key Information

Width (A) : 580 mm

Depth (B) : 1150 mm

Height (C) : 1050 mm

Shipping Weight : 280 Kg

