



**PROFESSIONAL DESCRIPTION**

**SPIRAL MIXER with fixed bowl of 22 liters for 17 kg of dough maximum per cycle, hourly production of 56 kg:**

- very thick **steel structure** ;
- painting with non-toxic epoxy powders for food;
- **tank , spiral , column and tank protection grill in stainless steel** ;
- **bowl** with a diameter of **360 mm** complete with **dough splitting rod** (reduces mixing times);
- series **timer** ;
- **emergency stop** button;
- **4 standard wheels** (2 with brakes);
- transmission with **oil bath gearmotor** ;
- **safety micro** in the tank lid.

**Accessories/Options :**

- 2 speed motor.

**CE mark**

**Made in Italy**

**TECHNICAL CARD**

<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	0,75
<b>net weight (Kg)</b>	65
<b>gross weight (Kg)</b>	75
<b>breadth (mm)</b>	385
<b>depth (mm)</b>	670
<b>height (mm)</b>	725

**AVAILABLE MODELS**

**PFD-IBM20****SPIRAL MIXER with 22 lt bowl for 17 kg of dough, SINGLE-PHASE, V.230 / 1**

SPIRAL MIXER, with 22 lt fixed head and bowl, 17 Kg dough capacity, complete with dough splitting rod, timer and wheels, V.230 / 1, Kw.0,75, Weight Kg. 65, dim.mm .385x670x725h

**€ 710,79**

*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 4 to 9 days**PFD-IBT20****SPIRAL MIXER with 22 lt bowl for 17 kg of dough, THREE-PHASE, V.400 / 3**

SPIRAL MIXER, with head and 22 lt fixed bowl, 17 Kg dough capacity, complete with dough splitting rod, timer and wheels, V.400 / 3, Kw.0,75, Weight Kg. 65, dim.mm .385x670x725h

**€ 710,79**

*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 4 to 9 days**TECHNICAL CARD****CODE/PICTURES****DESCRIPTION****PRICE/DELIVERY****PFD-2VEL****Optional - 2 Speed Motor for Impastrici**

Supplement for 2-speed Motor for Mixers series IBT and ITR

**€ 174,12**

*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 4 to 9 days