

# SPIRAL MIXERS



MADE IN ITALY



**IM44DUS**

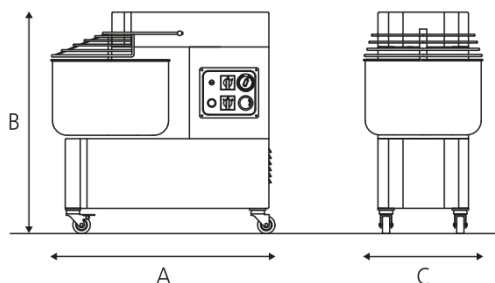


**IM60DUS**

- Ideal for working doughs for pizza shops, bakeries and restaurants
- Strong design of the bowl, spiral and shaft all made in Stainless steel
- Cover protection made in Stainless steel
- Geared motor with a double chain drive system
- Include timer.
- Include casters with brakes
- Frame made in thick non-toxic painted steel.

## SPECIFICATIONS

	IM44DUS	IM60DUS
Power Supply	220V/60Hz/1ph	220V/60Hz/1ph
Power	3 Hp	4.5 Hp
Bowl Volume	50 lts. / 55 Qt / 13.2 Gal	75 lts. / 80 Qt / 19.81 Gal
Dough Capacity	44 Kg / 97 lbs	60 Kg / 132 lbs
Flour Capacity	30 Kg/ 66 lbs	40 Kg / 88 Lbs
Speeds	2	2
Bowl Diameter	50 cm / 19.68"	55 cm / 21.65"
Spiral RPM	120 / 240	84 / 168
Bowl RPM	12 / 24	15 / 30
Bowl Height	27 cm / 10.6"	37 cm / 14.5"
External Dim. AxCxB	85x53x77cm 33.46"x20.86"x30.31"	102x58x101 cm 40.15"x22.83"x39.76"
Shipping Dim.	23"x34"x34"	31"x48"x51"
Shipping Weight	121 Kg / 267 lbs	265 Kg / 585 Lbs



MECNOSUD

**Dough Capacity**

**Calculated with 55% of hydration.**

The maximum capacity may vary depending on the ingredients