

iMix iM R 38/2V

Spiral kneading machine for pizza, pastry and bakery.

Date	_____
Project	_____
Location	_____



MODEL	ITEM CODE
iM 38/2V	M01-iM38/2V

INTERNAL CONSTRUCTION

- Motorization with bath oil motoreducer.
- Chain drive.
- Rotating transmission parts are assembled on self lubricating ball bearings.
- Electrical equipment with low-voltage auxiliary circuit.
- Safety device for grille.
- Monofhasic electric motor.

EXTERNAL CONSTRUCTION

- Structure in powder painted stainless steel.
- Spiral, basin, dough-breaker and safety grille in stainless steel.
- Thick frame to avoid vibrations in every working phase.
- Push-button flat panel on the right side.
- Machinery on adjustable feets.

OPERATION

- Dough homogeneity and oxygenation by the combined rotating movement of the utensil and basin.
- The shape of the spiral assures a low and constant temperature of dough during the working.
- Possibility to mix maximum 8 Kg in few minutes

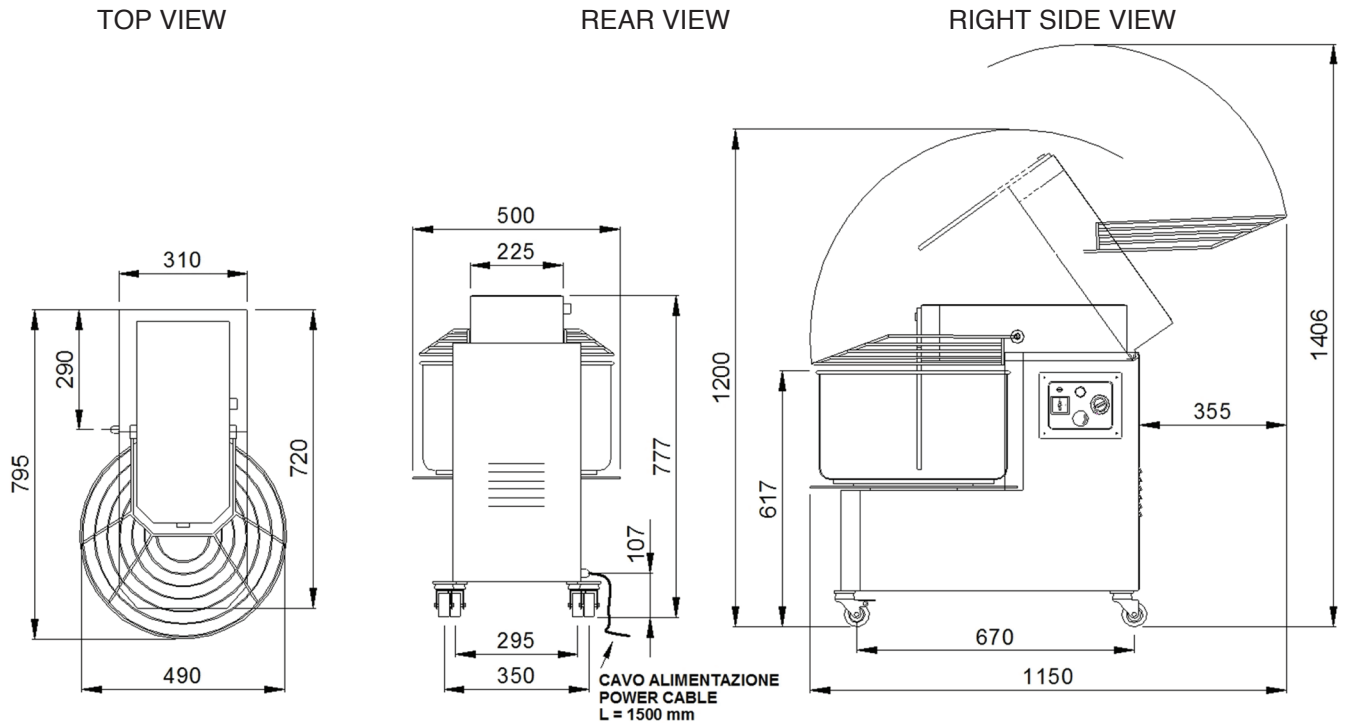
STANDARD EQUIPMENT

- Spiral
- Basin
- Dough-breaker
- Adjustable foots



Technical Data

iM R 38/2V



Note: The dimensions indicated in the views are in millimeters

SPECIFICATIONS

Spiral kneading with raising head, ideal for small spaces with rotating wheels. To the construction are used high quality and robustness materials. Thanks to the particular shape of spiral and to the rotating movement of the utensil combined with that of the basin, the spiral kneading, gives possibility to mix in few minutes 38 Kg dough, and assures very good homogeneity and oxygenation. The model assures constant temperature of the dough from beginning to end working, so eliminating the danger of incidental overheating. Extractable basis gives possibility easy dough drawing and cleaning. The transmission system is particularly silent because all parts are assembled on water-tight ball bearings with bath oil motor-reducer, free maintenance. The machinery is provided with two speeds motor, timer and indispensable safety devices.

TECHNICAL FEATURES

DIMENSIONS

External height
External depth
External width
Weight

777 mm
810 mm
480 mm
129 kg

SHIPMENT INFORMATIONS

Packed machinery:
Max height
Max depth
Max width
Weight

840 mm
830 mm
530 mm
(129+8)kg

FEEDING AND POWER

Standard feeding
A.C. V230 3 Power 2v 1.5/2.2 kW
frequency 60 Hz

BASIN CAPACITY

Capacity (dough) 38 kg
Capacity (volume) 40 lt
Basin internal diameter 450 mm
Basin internal height 260 mm
Spiral diameter 22 mm



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