

iMix iM 12

Spiral kneading machine for pizza, pastry and bakery.

Date	_____
Project	_____
Location	_____

MODEL	ITEM CODE
iM 12	M01-IM12



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 panel on the right side.
Machinery on rotating wheels.

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.

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 12 Kg minutes.

STANDARD EQUIPMENT

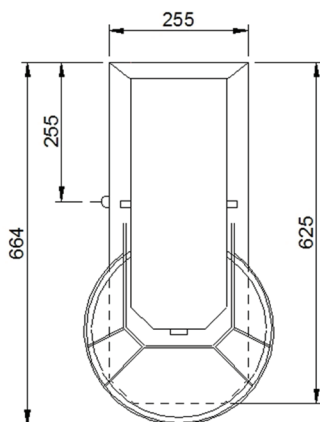
Spiral
Basin
Dough-breaker
Rotating wheels
Timer



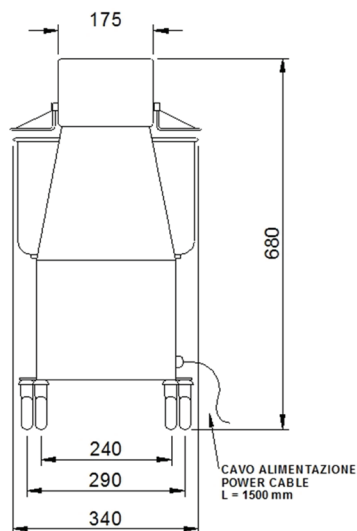
Technical Data

iM 12

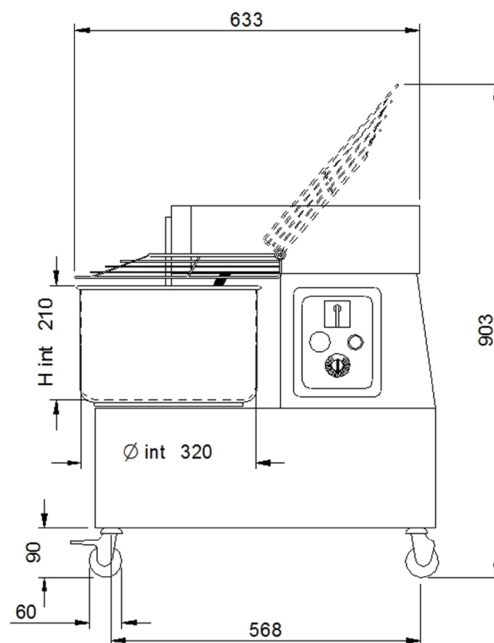
TOP VIEW



REAR VIEW



RIGHT SIDE VIEW



Note: The dimensions indicated in the views are in millimeters

SPECIFICATIONS

Spiral kneading with firm 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 12 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. 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 of indispensable safety devices.

TECHNICAL FEATURES

DIMENSIONS

External height	680 mm
External depth	664 mm
External width	350 mm
Weight	60 kg

SHIPMENT INFORMATIONS

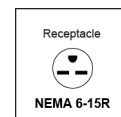
Packed machinery:	
Max height	760 mm
Max depth	710 mm
Max width	410 mm
Weight	(60+5)kg

FEEDING AND POWER

<i>Standard feeding</i>
A.C. V208 3ph Power 0.75 kW
A.C. V230 1ph Power 0.88 kW
frequency 60 Hz

BASIN CAPACITY

Capacity (dough)	12 kg
Capacity (volume)	15 lt
Basin internal diameter	320 mm
Basin internal height	210 mm
Spiral diameter	18 mm



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