

iMix iM R 25/2V

Spiral kneading machine with raising head for pizza, pastry and bakery.

Date	_____
Project	_____
Location	_____



MODEL	ITEM CODE
iM 25/2	M01-IM25/2

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.

STANDARD EQUIPMENT

- Spiral
- Extractable Basin
- Dough-breaker
- Rotating wheels with brake
- Timer
- 2 speeds

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 and raising head.
Basin presence sensor.
Head check pivot pin.
Disk for speedy locking and unhooking of basin.

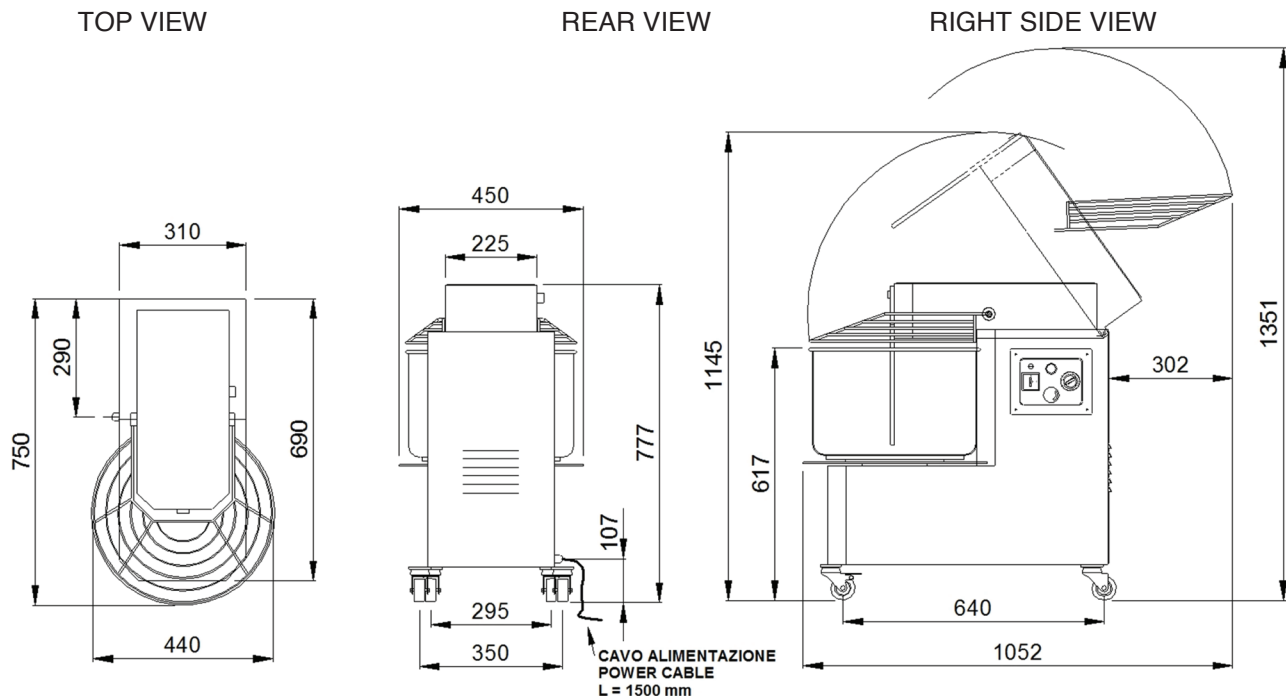
OPERATION

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 25 Kg minutes and different food products
Extractable basin for dough easy dough drawing and cleaning.



Technical Data

iM R 25/2V



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 25 Kg dough, and assures very good homogeneity and oxygenation. The model assures constant temperature of the dough from beginning to end working, so eliminate the danger of incidental overheating. Extractable basis give possibility easy dough drawing and cleaning. The transmission system is particularly silent because all parts are assembled on waterthigt ball bearings with bath oil motoreducer, free maintenance. The machinery is provided of two speeds motor, timer and of indispensable safety devices .

TECHNICAL FEATURES

DIMENSIONS

External height	777 mm
External depth	750 mm
External width	450 mm
Weight	119 kg

SHIPMENT INFORMATIONS

Packed machinery:	
Max height	840 mm
Max depth	800 mm
Max width	480 mm
Weight	(119+7)kg

FEEDING AND POWER

Standard feeding
A.C. V208 3 ph Power 2v 1/1.4
kW frequency 60 Hz

BASIN CAPACITY

Capacity (dough)	25 kg
Capacity (volume)	33 lt
Basin internal diameter	400 mm
Basin internal height	260 mm
Spiral diameter	22 mm



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