

## iMix iM R 38/2V

Spiral kneading machine for pizza, pastry and bakery.

Date \_\_\_\_\_  
Project \_\_\_\_\_  
Location \_\_\_\_\_



### 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 feet.

### 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.  
Monofasic electric motor.

### 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

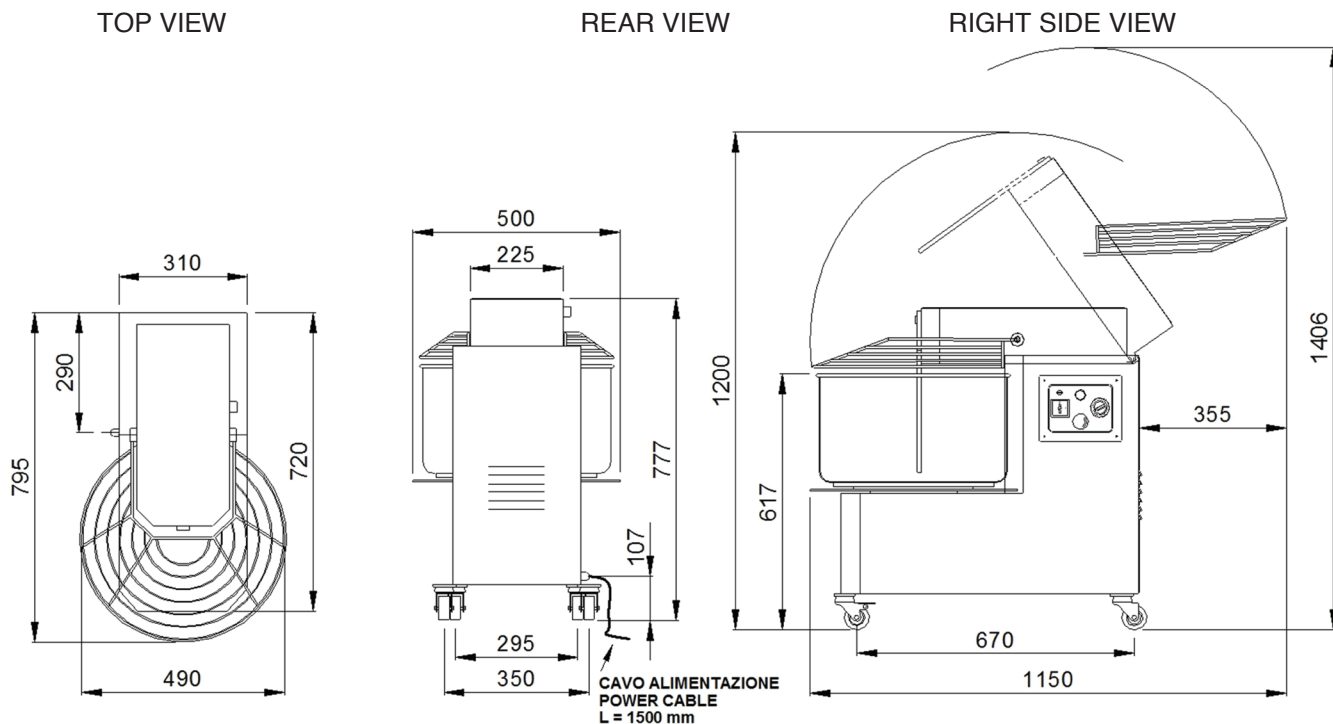
### STANDARD EQUIPMENT

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. V208 3ph 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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