

iMix iM R 44/2V

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

Date _____
 Project _____
 Location _____



MODEL	ITEM CODE
iM 44/2	M01-iM44/2

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.

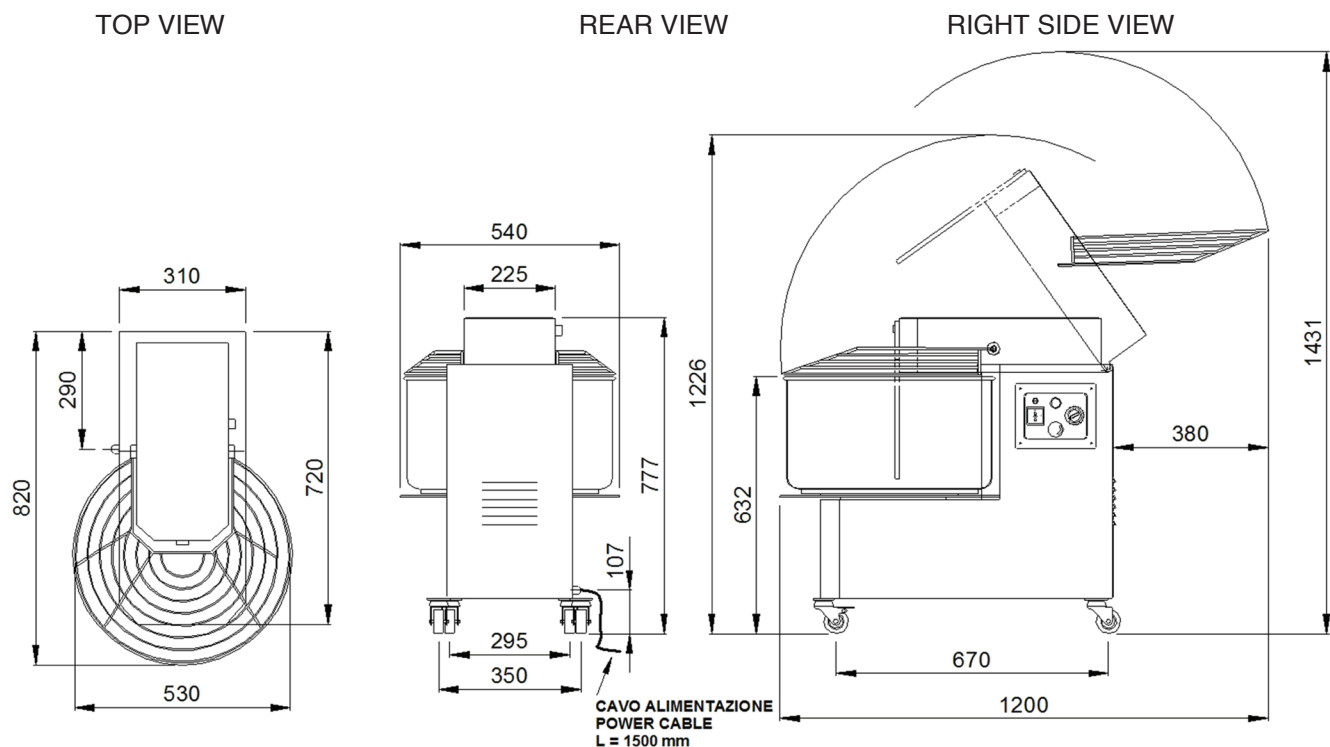
OPERATION

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



Technical Data

iM R 44/2V



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 44 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 water-tight ball bearings with bath oil motor-reducer, 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	825 mm
External width	550 mm
Weight	134 kg

SHIPMENT INFORMATION

Packed machinery:	
Max height	840 mm
Max depth	850 mm
Max width	570 mm
Weight	(134+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)	44 kg
Capacity (volume)	50 lt
Basin internal diameter	500 mm
Basin internal height	270 mm
Spiral diameter	24 mm



Euro-Milan/ MORETTI FORNI S.P.A. reserves the right to modify the characteristics of the products illustrated in this publication without prior notice. We accept no liability for misprints and other errors. There may be colour deviations due to the printing process.

