

IGF 2200T Spiral Dough Mixer

Description

Similar to the IGF 2200 spiral mixers, but this range has a timer. A great solution for the medium to small sized pizza business.

- Fixed Head Spiral Mixer
- Noiseless due to it's compact mechanics (60dB Max)
- An oil bath transformer allows to optimise the mechanics
- Special grid that allows the addition of extra ingredients during mixing
- Space saving design
- 3 protection systems, both active and passive, for complete operator safety during use, cleaning and maintenance
- In accordance with Worldwide Health and Safety Regulations
- Single speed spiral mixer
- With timer



Also available without a Timer.

Spiral Mixer, IGF Fixed Head Specifications

Model	S16T	S25T	S38T	S42T
Capacity	20 lt	33 lt	40 lt	50 lt
Flour Weight	7 Kg	12 Kg	18 Kg	22 Kg
	With minimum 50% water content			
Power	240V 50Hz, Single Phase 10amp			415V Three Phase 10amp
	1.0 Hp	1.5 Hp	2.0 Hp	See below
Speed	Single Speed			Dual Speed 1.7/2.5 Hp
Width	39 cm	43 cm	48 cm	53 cm
Depth	72 cm	78 cm	80 cm	85 cm
Height	70 cm	80 cm	80 cm	80 cm
Weight	58 Kg	88 Kg	101 Kg	106 Kg
Timer	Yes, Timer is standard			