Table A

DIMENSIONS (mm)	ISE/130F	ISE/130FT	ISE/160FL	ISE/160FLT	ISE200/F	ISE/200FT
A	800	800	900	900	900	900
B	830	830	930	930	930	930
C	650	1380	650	1480	650	1480
D	814	814	834	834	894	894
E	245	1505	225	1505	165	1505
F	1335	2005	1335	2005	1335	2005
G	2005	650	2005	650	2005	650
H	1380	-	1480	-	1480	-

Table B

TECHNICAL DATA		ISE/130F ISE/130FT	ISE/160FL ISE/160FLT	ISE/200F ISE/200FT
Maximum dough capacity	kg.	130	160	200
Maximum flour capacity	kg	75/80	100	125
Total capacity	litres	188	251	293
Spiral arm speed (1^{st} - 2^{nd})	r / 1'	105/210	105/210	105/210
Bowl speed (1^{st} - 2^{nd})	r / 1'	10.5/21	10.5/21	10.5/21
Installed power	kW	6.25	8,5	8,5
Maximum absorbed power	kW	6.25	8,5	8,5
Packing volume	m3	2.25	2.64	2.64
Machine net weight	kg	675	685	690

SECTION A POINT 3
SCOPE

SCOPE

The spiral mixer, which has been and shall be referred to as the «machine», is exclusively used for treating flours in order to produce bread, confectionery, dough and other oven food products. A very wide range of ingredients can be added to the floor, like sugar, grease, salt, water, yeast, etc. The complete operation is normally composed of work cycles having different duration.
This machine is designed for use in food processing laboratories and bakeries.
Any other use for different purposes is to be considered as dangerous to the user and the machine well keeping. In the same way, any installation and/or use of the machine different from those indicated in Section B (points 2 and 3) can injure the user and damage the machine.

SECTION A POINT 4
MACHINE DESCRIPTION

SECTION A POINT 4

The machine consists essentially of:

- a structure containing motor devices and controls
- a bowl which rotates mechanically, constrained to the structure and designed to contain the ingredients to be mixed
- a spiral arm which rotates around a vertical axe and designed to mix ingredients.

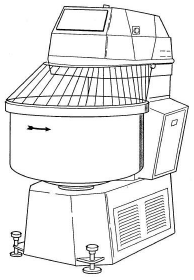

Figure nr. 5