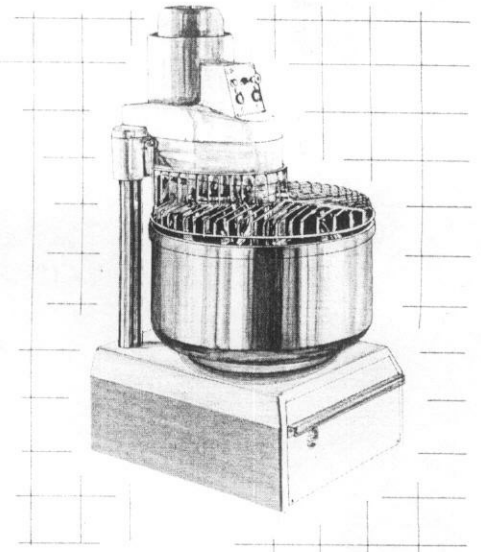


SPIRAL

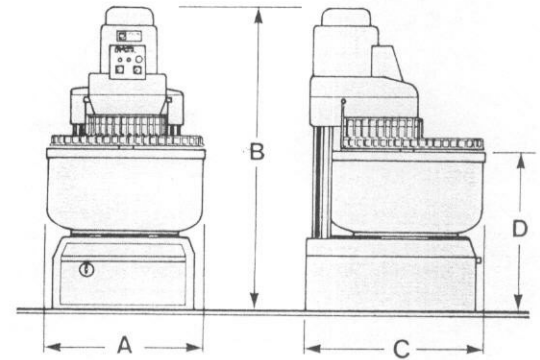
FIXED BOWL

- Stainless Steel Bowl (AISI 304 INOX)
- Independent Bowl movement, with Reverse
- 2 Mixing arm speeds, with automatically programmed mixing times.
- The spiral tool is NOT cantilevered. The stress that the head carries, is distributed over three connection columns. This eliminates head oscillation even when operating at maximum force levels.
- 24 Volt low-voltage push-button board, which is highly visible and located in a position for ease of control.
- Base electric control panel with access door.
- The Motor is installed above the head, to reduce bulk.
- Helical-gear reduction unit decreases belt wear.
- The Mixer Base houses the sealed electric control panel according to CEI standards.
- Your mix of dough is always clearly visible, protected by a special safety screen. This screen also permits other ingredients to be added without interrupting the mixing cycle.



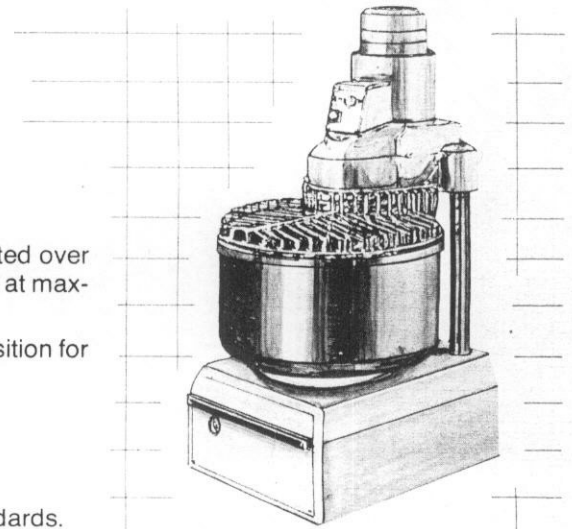
Model	Dough Capacity - lbs.	A	B	C	D	KW	HP
ISF 100	160*	32.0	60.8	36.4	32.8	5.5	8.25
ISF 160	320*	34.0	71.6	39.8	34.0	7	10.50

*with 56% Absorption
 Electrical Requirements 220/3/60 110/1/60
 Blue Dot 60 amp Disconnect required
 All Dimensions are in inches.



SPIRAL / BAGEL FIXED BOWL

- Designed specifically for Bagel mix.
- Heavy duty components.
- Stainless Steel Bowl (AISI 304 INOX)
- Independent Bowl movement, with Reverse
- 1 Mixing arm speed, with automatically programmed mixing times.
- The spiral tool is NOT cantilevered. The stress that the head carries, is distributed over three connection columns. This eliminates head oscillation even when operating at maximum force levels.
- 24 Volt low-voltage push-button board, which is highly visible and located in a position for ease of control.
- Base electric control panel with access door.
- The Motor is installed above the head, to reduce bulk.
- Helical-gear reduction unit decreases belt wear.
- The Mixer Base houses the sealed electric control panel according to CEI standards.
- Your mix of dough is always clearly visible, protected by a special safety screen. This screen also permits other ingredients to be added without interrupting the mixing cycle.



Model	Dough Capacity - lbs.	A	B	C	D	KW	HP
ISFB 200	300*	36	75.0	40.8	35.8	9.6	14

*with 50% Absorption
 Electrical Requirements 220/3/60 110/1/60
 Blue Dot 60 amp Disconnect required
 All Dimensions are in inches.

