

**SPIRAL MIXER IM-MV Series
with Speed Variator Single phase
(230 V./50-60 Hz/1~)**



OPTIONAL



- Designed for **high hydration doughs**, suitable for both domestic and professional use.
- Speed variator from 100 to 230 rpm
- Single-phase power supply (230 V./50-60 Hz/1~)
- Dough capacity 5/8/12/18/25/38/44 Kg.
- Mechanical timer
- Pasta breaker rod, Bowl, Spiral and Grill in stainless steel
- Transmission with gear Reducer in oil bath
- Standard wheels (models from 12 to 44 Kg)
- Available in fixed or with liftable head and extractible bowl (models from 12 to 44 kg)

Frame the QR Code for view the video



Code	Dough capacity Kg.	Bowl Volume Lt.	Bowl Dimension mm.	RPM rpm	Motor Power Kw.	Volt V. / Hz.	Dimensions mm. a x c x b	Weight Kg.
IM5MV	5	7	237 x 160	Spirale 100 ÷ 230	0,75	230/50-60/1~	540x260x527	33
IM8MV	8	10	260 x 230	Spirale 100 ÷ 230	0,75	230/50-60/1~	550x280x567	36
IM12MV	12	15	317 x 210	Spirale 100 ÷ 230	0,75	230/50-60/1~	675x350x690	60
IM18MV	18	20	360 x 210	Spirale 100 ÷ 230	0,75	230/50-60/1~	697x390x690	65
IM25MV	25	33	400 x 260	Spirale 100 ÷ 230	1,5	230/50-60/1~	762x430x770	95
IM38MV	38	40	452 x 260	Spirale 100 ÷ 230	2,2	230/50-60/1~	818x480x770	105
IM44MV	44	50	500 x 270	Spirale 100 ÷ 230	2,2	230/50-60/1~	842x530x770	110
IM12AMV	12	15	317 x 210	Spirale 100 ÷ 230	0,75	230/50-60/1~	690x350x690	80
IM18MAV	18	20	360 x 210	Spirale 100 ÷ 230	0,75	230/50-60/1~	715x390x690	85
IM25AMV	25	33	400 x 260	Spirale 100 ÷ 230	1,5	230/50-60/1~	780x430x770	115
IM38AMV	38	40	452 x 260	Spirale 100 ÷ 230	2,2	230/50-60/1~	838x480x770	130
IM44AMV	44	50	500 x 270	Spirale 100 ÷ 230	2,2	230/50-60/1~	878x530x770	140