



SPIRAL DOUGH MIXERS

THE SILVER LINE MIXERS

The ISM spiral dough mixer is designed for pizza in mind, guaranteeing a light and airy dough.

The bowl and dough hook on ISM dough mixers are engineered to seamlessly work together with greater precision than other mixers.

With the versatility to mix as little as 1/10th the bowls total capacity, the ISM gives you greater flexibility!



ISM Specifications

Models	Dimensions Inch			Dimensions mm			Weight	
	W	D	H	W	D	H	Lbs	Kg
ISM12	13¾	21¼	22½	350	540	570	99	45
ISM18	14½	22¾	22½	380	580	570	101	46
ISM25	15¾	27½	31½	400	700	800	276	125
ISM35	19¼	29½	32¾	490	750	830	287	130
ISM40	19¼	30¾	32¾	490	780	830	225	102

Electrical: ISM25, ISM35, ISM40 - 220V 3/1phase available

Electrical: ISM12, ISM18 - Available in 110V

ISM Capacity

Model	Capacity		FINISHED DOUGH (60% AR)				FLOUR CAPACITY			
	Qt	L	Min Lbs	Max Lbs	Min Kg	Max Kg	Min Lbs	Max Lbs	Min Kg	Max Kg
ISM12	20	16	2.7	27	1.2	12	1.6	16	0.75	7.5
ISM18	25	21	4.0	40	1.8	18	2.4	24	1.1	11
ISM25	35	32	5.5	55	2.5	25	3.5	35	1.6	16
ISM35	50	48	7.7	77	3.5	35	5	50	2.2	22
ISM40	60	58	8.8	88	4	40	5.6	56	2.5	25

Features

- Timer to set working time
- Safety cage to protect the operator from moving parts
- Allows operator to easily add ingredients during mixing
- Motor designed with reliability in mind
- Stainless steel mixing components
- Reinforced spiral for high volume production
- Equipped with four castor wheels
- 2 mixing speeds available

THE GOLD LINE MIXERS

The IGM spiral dough mixer is designed with high production in mind. Equipped with two motors, one for the bowl and another for the hook, the IGM can withstand countless hours of continuous dough mixing. Double the power with two speeds, and double reliability with automatic controls and manual controls for backup.

For high production pizzeria, bakeries, or commissary, the IGM spiral mixer is your reliable choice!



IGM Specifications

Models	Dimensions Inch			Dimensions mm			Weight	
	W	D	H	W	D	H	Lbs	Kg
IGM50	20¾	36¼	45	530	920	1140	474	215
IGM60	23¼	37½	45	590	950	1140	485	220
IGM80	28	45	51½	710	1140	1310	728	330
IGM120	30¾	54	57	780	1370	1450	1080	490
IGM160	36¾	59	63	910	1500	1600	1521	690

Electrical: All models - 220V 3 phase available

Electrical: IGM50, IGM60 - Available in 220V 1 phase

IGM Capacity

Model	Capacity		FINISHED DOUGH (60% AR)				FLOUR CAPACITY			
	Qt	L	Min Lbs	Max Lbs	Min Kg	Max Kg	Min Lbs	Max Lbs	Min Kg	Max Kg
IGM50	70	67	11	110	5	50	6.6	66	3	30
IGM60	85	81	12.8	128	5.8	58	7.7	77	3.5	35
IGM80	140	130	17.6	176	8	80	11	110	5	50
IGM120	180	170	26.5	265	12	120	16.5	165	7.5	75
IGM160	240	230	35.2	352	16	160	22	220	10	100

Features

- Two Timers: 1st speed timer and 2nd speed timer
- Clockwise/counter-clockwise bowl rotation
- Save up to 10 custom mixing settings
- Safety cage to protect the operator from moving parts
Allows operator to easily add ingredients during mixing
- Two independent motors: One for dough hook & one for bowl rotation
- Stainless steel mixing components
- "Pulse" feature for easy dough removal and cleaning
- Dough mixer can operate electronically or mechanically as a backup
- 2 mixing speeds



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MANUFACTURING AND DISTRIBUTING
PIZZA AND PASTA EQUIPMENT, IN ITALY
AND NORTH AMERICA.

WE KNOW EQUIPMENT AND WE KNOW
QUALITY! AND MOST IMPORTANTLY, WE
UNDERSTAND YOUR NEEDS!