

The logo for italiana FOODTECH. The word "italiana" is in a lowercase, sans-serif font with a small horizontal bar above the 'i' that is colored green, white, and red from left to right. Below it, the word "FOODTECH" is in a smaller, uppercase, sans-serif font.

italiana
FOODTECH

A close-up, black and white photograph of a dough mixer. The image shows the metal mixing bowl, the mixing hook, and the safety cage. The lighting is dramatic, highlighting the metallic textures and the complex geometry of the machinery.

COMPACT PRO DOUGH MIXERS

COMPACT PRO MIXERS



The **Compact Pro Dough Mixers** are professional grade mixers that are compact enough to be used on a countertop in a home, restaurant or food vehicle. For any small scale operation requiring professional quality dough in a compact robust package, a Compact Pro Dough Mixer is the perfect solution. For those with a residential pizza oven, the Compact Pro Mixer brings professional quality dough home for top quality pizza.

Features

- Purpose built for mixing dough with 55-100% hydration
- Mixing capacity of 13-33Lb (6-15Kg)
- Reinforced spiral with variable speed from 60-210 rpm
- Stainless steel safety guard, bowl, spiral arm and breaking bar
- 6 different mixing speeds

Options

- Timer dial
- Custom coloured finish

Electrical

Model	Motor Power Kw	Voltage	Phase
IHM6	0.37	110V	1
IHM10	0.37	110V	1
IHM15	0.35	110V	1

Specifications

Model	Capacity		Finished Dough (55% AR*)		Flour Capacity		Dimensions Inch			Dimensions cm			Weight	
	Qt	L	Lb	Kg	Lb	Kg	W	D	H	W	D	H	Lb	Kg
IHM6	9	8	13	6	9	4	11	18¾	15¼	28	48	39	68	31
IHM10	13	12	22	10	15	6.5	11¾	20	17¾	30	51	45	77	35
IHM15	19	18	33	15	20	9.5	13¾	21½	17¾	34	55	45	81	37

*Produced with 55% hydration