

HYDRO+
DOUGH MIXER
SPEC SHEETS

SPECIFICATIONS:

HYDRO+ DOUGH MIXERS

IHM30



The Italiana FoodTech Hydro+ Dough Mixers are the purpose built solution for mixing extremely hydrated dough for 'Al Taglio' pizza, Pinza Romana or any kind of dough with extremely high hydration (60%-100% dough hydration). The reinforced stainless steel spiral arm mixes dough from 70-300 rpm without warming the dough, making it excellent for quick and effortless dough mixing.

With the Hydro+ dough mixers, you have multiple customization options, such as the addition of a touch controller with programmable settings, a temperature sensor, custom coloured finishes or a plexiglass bowl guard!

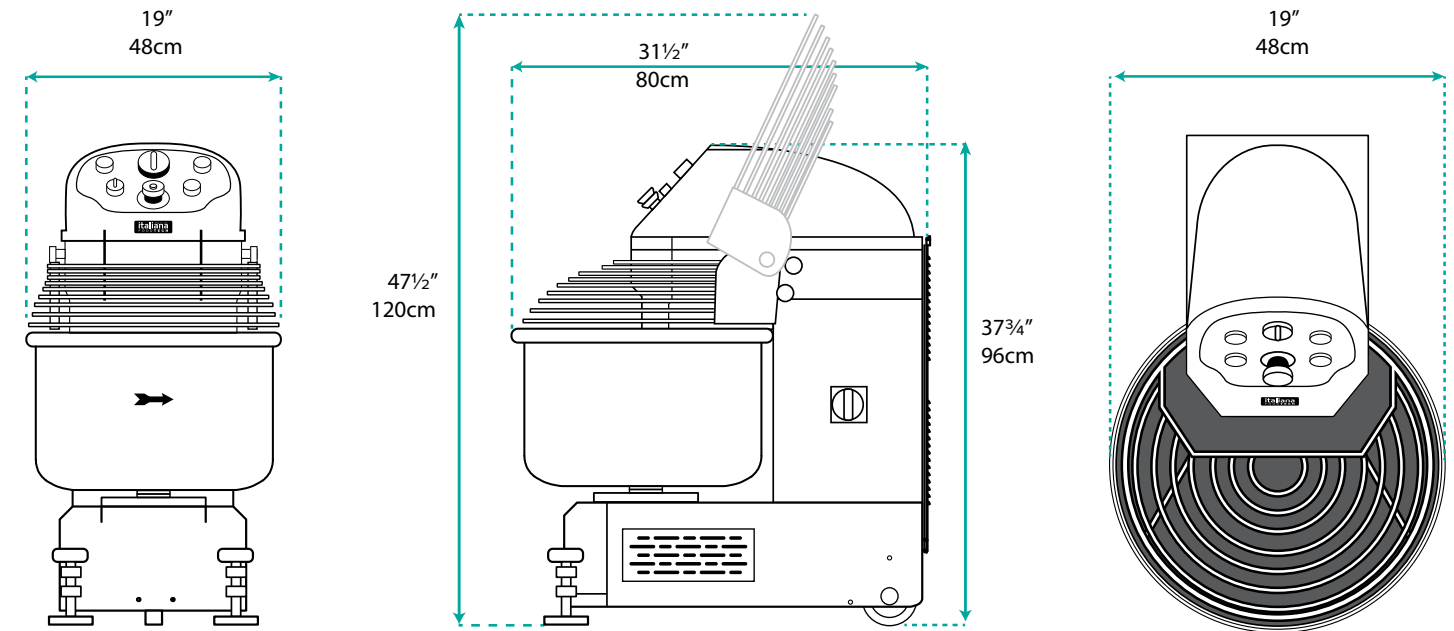
FEATURES:

- Purpose built for mixing dough with 60-100% hydration
- Mixing capacity of 65-130Lb (30-60Kg)
- Reinforced spiral with variable speed from 70-300 rpm
- Retractable wheels
- Stainless steel safety guard, bowl, spiral arm & breaking bar
- Standard models come with 6 different speeds
- Mixing bowl light



HYDRO+ DOUGH MIXERS

IHM30



Note: Cable length is 4' / 122cm
Plug Type: NEMA 6-15P



Electrical Information

Model	Voltage	Phase	Speed	Motor Power	Amps
IHM30	220V	1	6	2.2Kw	N/A

Model Information

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
IHM30	19	31½	37¾	48	80	96	286	130

Shipping Information

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
IHM30	24	36½	47¾	61	92	121	330	150



The manufacturer reserves the right to modify the technical data and models without previous notice.

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SPECIFICATIONS:

HYDRO+ DOUGH MIXERS

IHM40



The Italiana FoodTech Hydro+ Dough Mixers are the purpose built solution for mixing extremely hydrated dough for 'Al Taglio' pizza, Pinza Romana or any kind of dough with extremely high hydration (60%-100% dough hydration). The reinforced stainless steel spiral arm mixes dough from 70-300 rpm without warming the dough, making it excellent for quick and effortless dough mixing.

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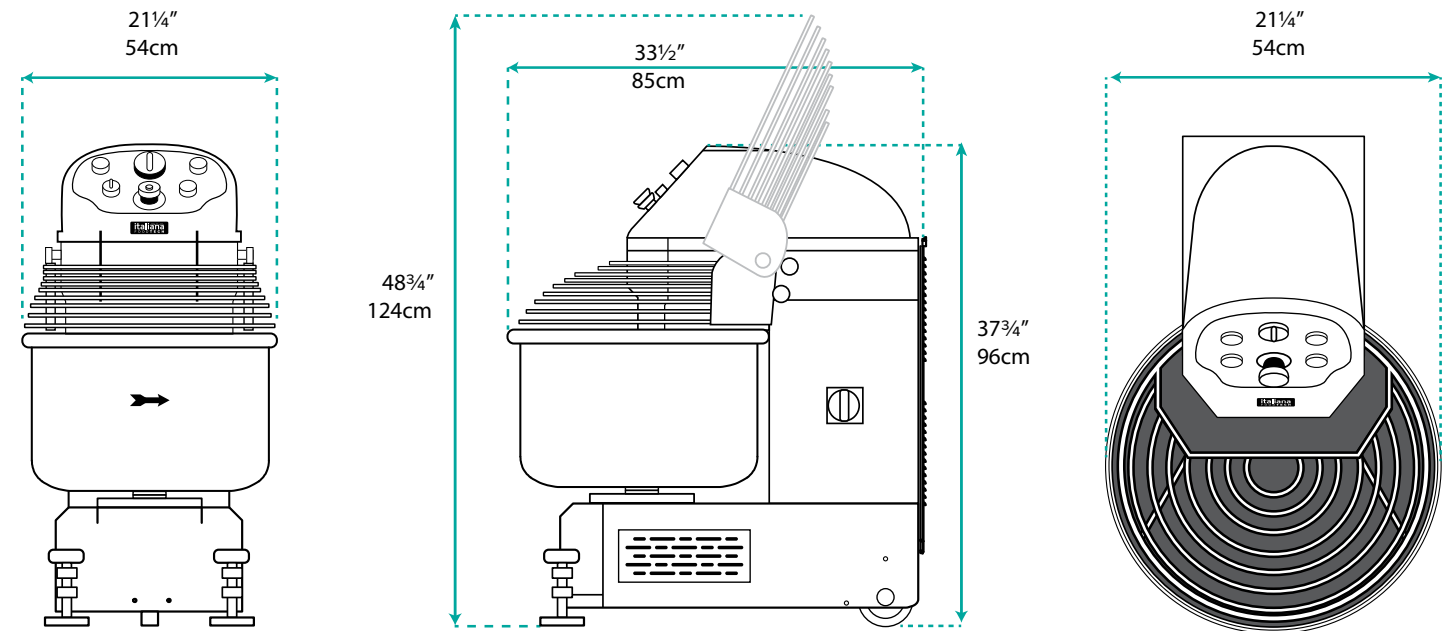
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- Mixing bowl light



HYDRO+ DOUGH MIXERS

IHM40



Note: Cable length is 4' / 122cm
Plug Type: NEMA 6-15P



Electrical Information

Model	Voltage	Phase	Speed	Motor Power	Amps
IHM30	220V	1	6	2.2Kw	N/A

Model Information

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
IHM40	21 1/4	33 1/2	37 3/4	54	85	96	308	140

Shipping Information

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
IHM40	26 1/4	38 1/2	47 3/4	67	98	121	353	160



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SPECIFICATIONS:

HYDRO+ DOUGH MIXERS

IHM50



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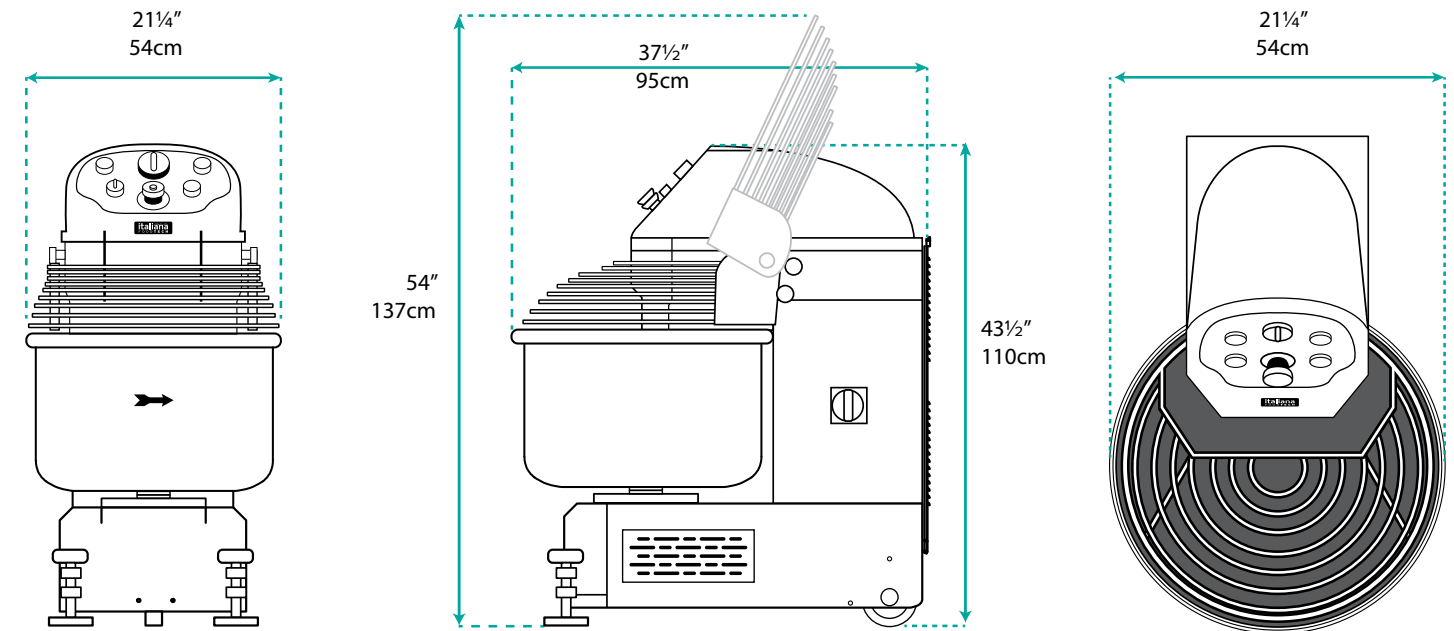
FEATURES:

- Purpose built for mixing dough with 60-100% hydration
- Mixing capacity of 65-130Lb (30-60Kg)
- Reinforced spiral with variable speed from 70-300 rpm
- Retractable wheels
- Stainless steel safety guard, bowl, spiral arm & breaking bar
- Standard models come with 6 different speeds
- Mixing bowl light



HYDRO+ DOUGH MIXERS

IHM50



Note: Cable length is 4' / 122cm
Plug Type: NEMA 6-15P



Electrical Information

Model	Voltage	Phase	Speed	Motor Power	Amps
IHM30	220V	1	6	3.0Kw	N/A

Model Information

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
IHM50	21 1/4	37 1/2	43 1/2	54	95	110	485	220

Shipping Information

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
IHM50	26 1/4	42 1/2	53 1/2	67	107	135	530	240



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SPECIFICATIONS:

HYDRO+ DOUGH MIXERS

IHM60



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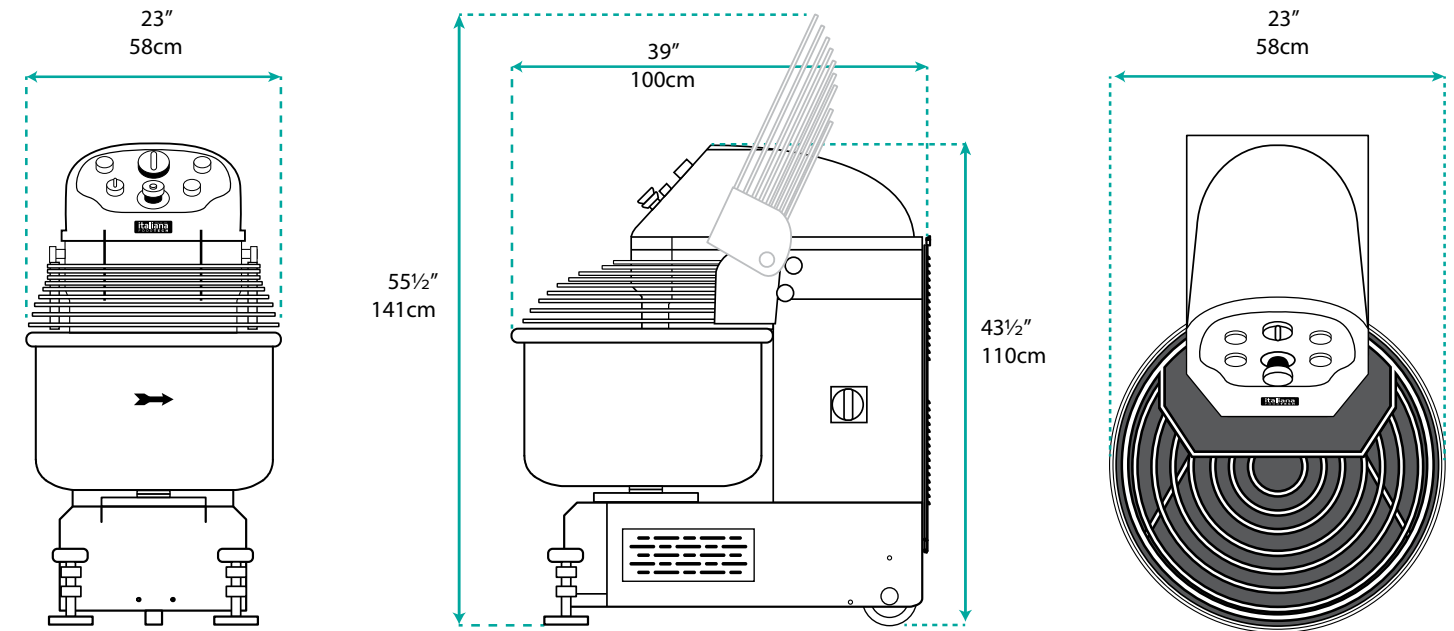
FEATURES:

- Purpose built for mixing dough with 60-100% hydration
- Mixing capacity of 65-130Lb (30-60Kg)
- Reinforced spiral with variable speed from 70-300 rpm
- Retractable wheels
- Stainless steel safety guard, bowl, spiral arm & breaking bar
- Standard models come with 6 different speeds
- Mixing bowl light



HYDRO+ DOUGH MIXERS

IHM60



Note: Cable length is 4' / 122cm
Plug Type: NEMA 6-15P



Electrical Information

Model	Voltage	Phase	Speed	Motor Power	Amps
IHM30	220V	1	6	3.0Kw	N/A

Model Information

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
IHM60	23	39	43½	58	100	110	507	230

Shipping Information

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
IHM60	28	44	53½	71	111	135	550	250



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