

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 with the Italian flag (green, white, red). Below it, "FOODTECH" is in a smaller, uppercase, sans-serif font.

italiana  
FOODTECH

A vertical teal banner containing the text "HYDRO+ DOUGH MIXERS" in white, uppercase, sans-serif font.

HYDRO+ DOUGH MIXERS

# HYDRO+ DOUGH MIXERS

The **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.



## 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 and breaking bar
- Standard models come with 6 different speeds
- Mixing bowl light

## Specifications

Model	Capacity		Finished Dough (60% AR*)		Flour Capacity		Dimensions Inch			Dimensions cm			Weight	
	Qt	L	Lb	Kg	Lb	Kg	W	D	H	W	D	H	Lb	Kg
IHM30	47	45	65	30	40	18	19	31½	37¼	48	80	96	286	130
IHM40	58	55	90	40	55	25	21¼	33½	37¼	54	85	96	308	140
IHM50	70	67	110	50	70	32	21¼	37½	43½	54	95	110	485	220
IHM60	86	81	130	60	80	36	23	39	43¼	58	100	110	507	230

\*Produced with 60% hydration

## Options

- Touch controller with programmable settings
- Temperature Sensor
- Custom coloured finish
- Plexiglass bowl guard

## Electrical

Model	Motor Power Kw	Voltage	Phase
IHM30	2.2	220V	1
IHM40	2.2	220V	1
IHM50	3.0	220V	1
IHM60	3.0	220V	1