

- * Cast iron pedestal, structure and trolley to ensure extreme sturdiness
- * Simple and precise mechanical manufacturing with helical gears operating in an oil bath or in grease
- * Main drive with belts to start the gear transmission
- * Belt drive to operate the head up and down
- * Independent motors for bowl and tool rotation and head up and down are graded protection class IP44
- * The tool rotation speed is synchronized with the bowl rotation speed
- * The spiral arm is manufactured with a stainless steel fusion (in one piece)
- * Stainless steel X5 Cr Ni1810 safety guard and bowl
- * Easy to use control panel
- * Electrical components assembled in one case located at the rear of the machine
- * Control panel and electrical component case are graded protection class IP55
- * The bowl trolley may be fitted with fasteners for elevator lifting
- * **Use other than envisaged by the manufacturer are forbidden without the latter's authorization**
- * Optional: control panel with PLC with 100 programs that can be personalized according to the customer product needs. This computer is easy to use and allows a good working cycle. The mixing cycle of each needed recipe can be named and memorized.

**MACHINE WITH RELEVANT
ELECTRONIC COMPONENTRY**



The machine is built to comply with the accident prevention, hygiene and electric standards in force

ISA 200 FAST

SPIRAL MIXER WITH
REMOVABLE BOWL
200 KG. DOUGH CAPACITY

pietroberto
BAKERY AND PASTRY EQUIPMENT

TECHNICAL FEATURES

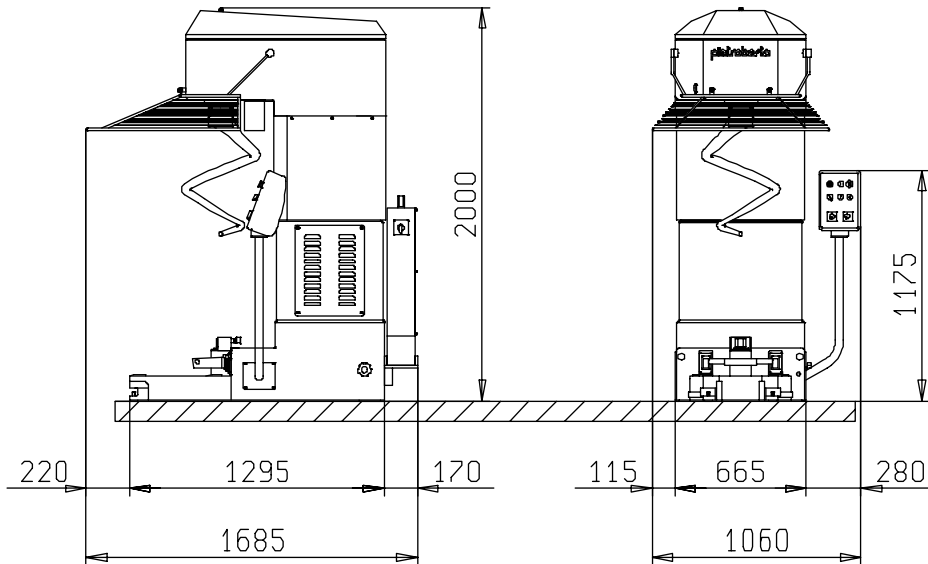
Installed power:	9 Kw
Voltage:	220V/50Hz, 3+E 380V/50Hz, 3+E
Net weight:	1240 kg.
Trolley weight:	300 kg.
Dough capacity:	200 kg.
Bowl volume:	276 lt.
Internal bowl diameter:	870 mm
Bowl depth:	497 mm
Tool rotation-1st speed:	80 rpm
Tool rotation-2nd speed:	160 rpm
Bowl rotation speed:	19 rpm

FUNCTIONING

Once the bowl trolley is inserted, it is automatically locked to the machine when the head with the safety guard is lowered.

In the control panel, mixing times with the first and second speed can be set in the two timers. Once the machine is started, at the end of the first timer, the second timer will switch on automatically. It is possible to change the bowl rotation for the first minute of mixing (to avoid flour sprinkling). At the end of the pre-set mixing cycle, the head automatically lifts releasing the trolley.

Dimensions in
millimeters



Bowl fasteners
for elevator

