

SPECIFICATIONS:

IGM50 GOLD LINE SPIRAL MIXER



The Italiana FoodTech IGM spiral dough mixer series is designed with pizza and baking in mind, guaranteeing a light and airy dough. The bowl and dough hook on IGM 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 IGM gives you greater flexibility!

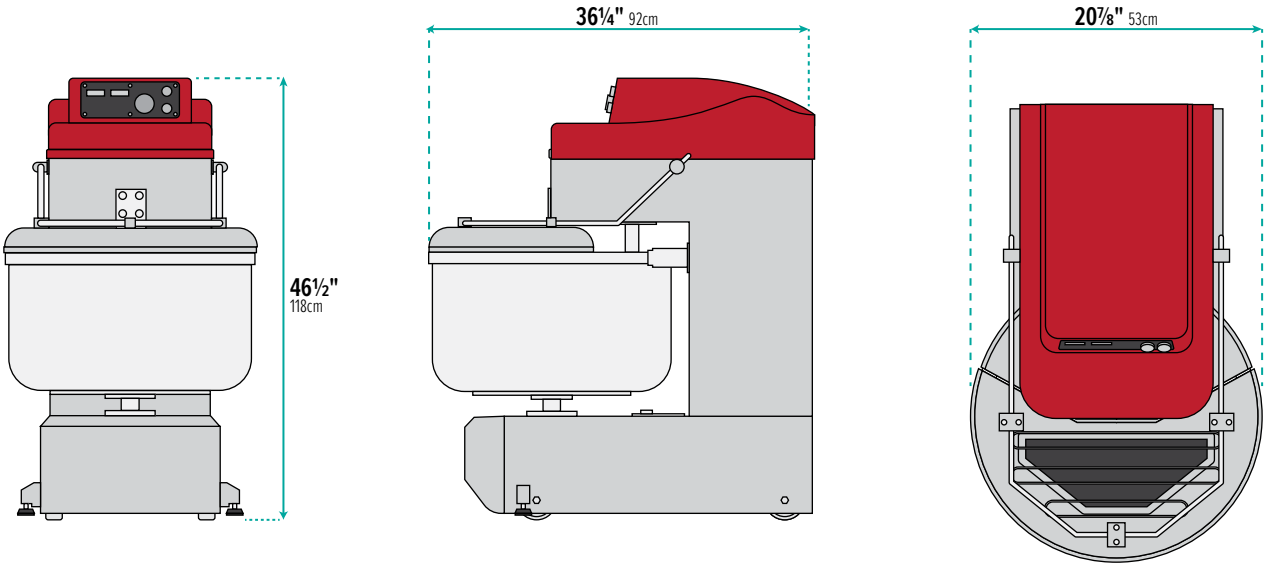
FEATURES

- Safety cage 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 caster wheels
- Independent motors for the bowl and spiral
- Digital controls with mechanical backup
- Two working speeds for bowl and spiral
- Inversion of bowl rotation direction in first speed



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Electrical Information

Model	Voltage	Phase	Speed	Kilowat	Amps/hr	Plug Type	Cord Length
IGM50	220v	3 Phase	2	1.9/2.6 Kw	7.5	Nema: L15-20P Ⓢ	9 ft

Model Information

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
IGM50	20 $\frac{7}{8}$	36 $\frac{1}{4}$	46 $\frac{1}{2}$	53	92	118	474	215

Shipping Information

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
IGM50	26	37	63	65	95	160	496	225