



SPIRAL MIXER

ISM-SPM30

STANDARD FEATURES

30 liters

- ✓ Equipped with two independent timers, one for low speed and one for high speed, allowing precise control of each mixing phase for consistent dough development and repeatable results.
- ✓ The spiral arm, rotating bowl, and central breaker, combined with a belt-driven transmission, ensure smooth, quiet operation, reduced mechanical stress, and long-term reliability.
- ✓ The bowl and spiral hook are made of AISI 304 stainless steel, ensuring excellent hygiene, corrosion resistance, and long service life in demanding bakery environments.
- ✓ Featuring a 30 L bowl capacity, up to 12 kg dough capacity, and a 2.0 kW motor, operating at dual speeds (125/250 rpm spiral – 12/25 rpm bowl), the ISM-SPM30 delivers reliable performance for daily professional use.



PRODUCT SPECIFICATIONS

Dimensions	77 x 44 x 85 cm
Power	2.0 kW
Voltage	220 V / 50 Hz
Weight	117 kg
Bowl Capacity	30 L
Dough Capacity	Up to 12 kg
Bowl & Hook Material	AISI 304 Stainless Steel
Spiral Speed	125 / 250 rpm