

SPECIFICATIONS:

SPIRAL DOUGH MIXERS

SILVER LINE MIXERS - ISM40



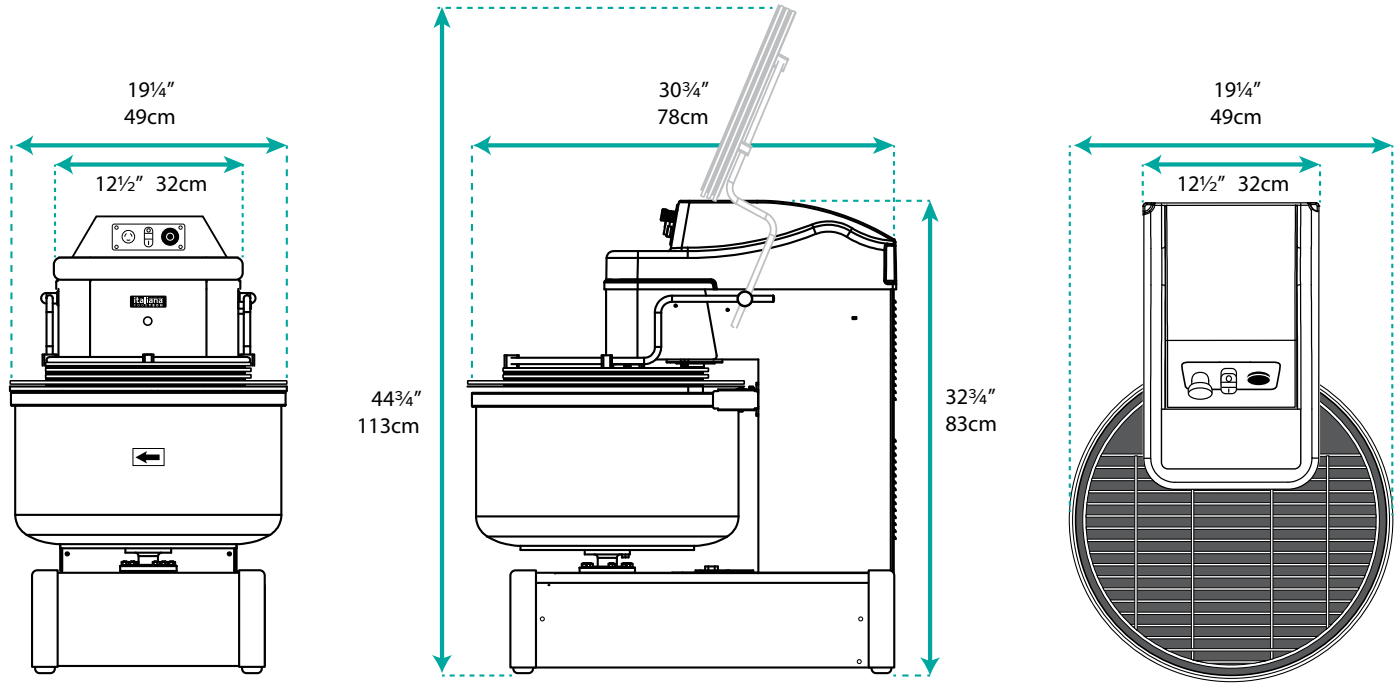
The Italiana FoodTech ISM spiral dough mixer series is designed with pizza in mind, guaranteeing a light and airy dough. The bowl and dough hook on ISM dough mixers are engineered to seamlessly work together with greater precision than other mixers. With the versatility to mix as little as 1/10th the bowls total capacity, the ISM gives you greater flexibility!

FEATURES:

- Timer to set working time
- Safety cage to protect the operator from moving parts
- 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 castor wheels
- 2 mixing speeds available

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Note: Castors raise dough mixer height by 0.625" (1.58cm)

Electrical Information *Cord Length: 8' (243cm)*

Model	Voltage	Phase	Speed	Kilowatt	Amps/hr	Plug Type	Cord Length
ISM40	220v	3Phase	2	1.2/1.55 Kw	3	Nema: L15-20P Ⓢ	8 ft
ISM40/1	220v	1Phase	1	1.1 Kw	6	Nema: 6-15P Ⓢ	8 ft

Model Information

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
ISM40	19 1/4	30 3/4	32 3/4	49	78	83	212	96

Shipping Information

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
ISM40	22 1/2	32 3/4	37 3/4	57	83	96	234	106



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

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