



**AUSTRALIAN**  
BAKERY AND PIZZA

**QUALITY BAKERY  
PIZZA EQUIPMENT**

## IGF 2200T Spiral Dough Mixer

**The ideal spiral dough mixer solution for small-medium size pizzeria.**

- ✓ Fixed Head Spiral Mixer
- ✓ Noiseless due to its compact mechanics (60dB Max)
- ✓ 2 power transformers: 1 on hook and 1 on bowl
- ✓ Special grid that allow the addition of extra ingredients during mixing Space
- ✓ saving design
- ✓ 3 protection systems, both active and passive, for complete operator safety during use, cleaning and maintenance.
- ✓ In accordance with Worldwide Health and Safety Regulations
- ✓ With Timer.



### Spiral Mixer, IGF Fixed Head

Model	S16	S25	S38	S42
Capacity	20 lt	33 lt	40 lt	50 lt
Flour Weight	7 Kg	12 Kg	18 Kg	22 Kg
With minimum 50% water content				
Power	240V 50Hz, Single Phase 10amp			415V Three Phase 10amp
	1.0 Hp	1.5 Hp	2.0 Hp	See below
Speed	Single Speed			Dual Speed 1.7/2.5 Hp
Width	39 cm	43 cm	48 cm	53 cm
Depth	68 cm	72 cm	79 cm	85 cm
Height	62 cm	71 cm	71 cm	71 cm
Weight	58 Kg	88 Kg	101 Kg	106 Kg
Timer	Yes, Timer is standard.			