

## **IGF 2400 Spiral Dough Mixers**

## **Description**

Thanks to the use of electronics, this machine is even more sophisticated than the IGF 2200 spiral mixer series. It is the best mixer for pizzerias, confectioneries and small bakeries.

- Electronic control timer.
- The machine head can be tipped over due to a gas piston, for a safer and easier to control lifting.
- The container can be quickly unscrewed (IGF patent), it has a nylon gasket, it is scratch-resistant and ideal for all kinds of surfaces
- The engine is completely isolated from the working section to guarantee the best hygienic conditions.
- Whisks of high quality steel, specially forged, equipped with a locking mechanism and a practical device for quick removal.
- High quality mechanics, tested for the most difficult tasks.
- Joints are made of special resin, are patented and covered by a 20 year guarantee.
- Practical and quick to unscrew, with a 20 year guaranteed mechanism.
- 5 protection systems, both active and passive, for complete safety during work, cleaning and maintenance.
- 6 IGF patents were used for this machine.



## IGF 2400 Spiral Dough Mixers Specifications

Feature	S25	S38
Capacity	35 lt	43 lt
Flour Weight with minimum 50% water content	12 Kg	18 Kg
Power: 240V 50Hz Single Phase 10amp	1.5 Hp	2.0 Hp
Width	43 cm	48 cm
Depth	78 cm	80 cm
Height	85 cm	85 cm
Weight	115 Kg	120 Kg