



italiana
FOODTECH

MILLO SPIRAL MIXER

MILO

COUNTERTOP SPIRAL MIXER

Italiana FoodTech's Milo is a professional quality spiral dough mixer that fits easily onto any counter top. With features beyond those in many larger machines, Milo will be the solution to your low volume dough mixing needs. Despite its small size, this mixer is equipped with forward and reverse gears and a variable speed motor. With the turn of a dial the mixing speed can be set for anywhere from 50 to 300 revolutions per minute.

The bowl, spiral and mixing bar are all made from stainless steel for durability and easy cleaning. The belt driven transmission is relatively quiet for a machine capable of such a high mixing speed. The loading slot in the clear safety shield allows ingredients to be added without stopping the machine and the optional bowl light makes it easy to see the mixing in action.



MILO Features

- Variable speed from 50–300rpm
- Forward and reverse gears
- Stainless steel bowl, spiral and breaking bar
- Uses a standard household outlet
- 2 Standard colours available: Gloss Red, Matte Grey
- Quiet operating belt drive
- Compact size

OPTIONS

- Can be painted in any RAL colour to match your branding or personal tastes
- Bowl light

Production Capacity*

Model	Flour Capacity		Dough Kneading Capacity		Bowl Volume	
	Lb	Kg	Lb	Kg	Qt	L
ISM-6	6.6	3kg	13.2	6Kg	8.5	8L

*Produced with 60% hydration

Electrical Information

Model	Voltage	Phase	Speed	Kilowat	Amps/hr	Plug Type	Cord Length
ISM-6	120V	1Phase	2	0.37 Kw	2	NEMA: L15-15P Ⓢ	61" (155cm)

Dimensions

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
ISM-6	10½	20	16½	27	51	43	75	34



*With decades of industry experience
manufacturing and distributing pizza and
pasta equipment in Italy, and North America.*

*We know equipment and we know quality!
Most importantly, we understand your needs.*

Find Italiana FoodTech on:



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