



italiana
FOODTECH

SPIRAL DOUGH MIXERS

SILVER LINE

A spiral dough mixer is the fastest way to prepare dough for your pizzeria, requiring only 10-12 minutes to knead the dough. The **Silver Line** dough mixer provides a cost effective way to add a spiral mixer to your workflow. The bowl and dough hook are engineered to seamlessly work together with greater precision than other mixers. This allows for the versatility to mix as little as 1/10th the bowls total capacity providing you with greater flexibility!



GOLD LINE

A spiral mixer is ideal for dough with a higher hydration (60-100%). The **Gold Line** spiral dough mixer is designed with high volume production in mind. Equipped with two motors, one for the bowl and another for the hook, the Gold Line mixers can withstand continuous dough mixing throughout the day without stopping. Gold Line mixers have double the power and are equipped with two speeds. Reliability is increased with manual controls that serve as a backup for the automatic controls if needed.

SILVER LINE Features

- Mixing duration timer
- 2 speeds
- Safety cage that allows the easier addition of ingredients during mixing
- 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 caster wheels

Dimensions

Models	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
ISM12	13¾	21¼	22½	35	54	57	99	45
ISM18	14½	22¾	22½	38	58	57	101	46
ISM25	15¾	27½	31½	40	70	80	276	125
ISM35	19¼	29½	32¾	49	75	83	287	130
ISM40	19¼	30¾	32¾	49	78	83	225	102

Production Capacity

Model	Capacity		Finished Dough (60% AR*)		Flour Capacity		Electrical	
	Qt	L	Lb	Kg	Lb	Kg	Voltage	Phase
ISM12	17	16	26	12	17	8	220V	3 (Optional 1)
ISM18	22	21	40	18	22	10	220V	3 (Optional 1)
ISM25	35	32	55	25	35	16	220V	3 (Optional 1)
ISM35	50	48	77	35	50	22	220V	3 (Optional 1)
ISM40	60	58	88	40	56	25	220V	3 (Optional 1)

*Produced with 60% hydration

GOLD LINE Features

- Two Timers: 1st speed timer and 2nd speed timer
- Clockwise/counter-clockwise bowl rotation
- Save up to 10 custom mixing settings
- Safety cage that allows the easier addition of ingredients during mixing
- Two independent motors: One for dough hook & one for bowl rotation
- Stainless steel mixing components
- "Pulse" feature for easy dough removal and cleaning
- Digital controller
- forward and reverse rotation control

Dimensions

Models	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
IGM50	20¾	36¼	46½	53	92	118	474	215
IGM60	23¼	37½	46½	59	95	118	485	220
IGM80	28	45	51½	71	114	131	728	330
IGM120	30¾	54	57	78	137	145	1080	490
IGM160	36¾	59	59	91	150	150	1521	690
IGM200	38½	59	62	98	150	157	1653	750

Production Capacity

Model	Capacity		Finished Dough (60% AR*)		Flour Capacity		Electrical	
	Qt	L	Lb	Kg	Lb	Kg	Voltage	Phase
IGM50	70	67	110	50	66	30	220V	3
IGM60	85	81	128	58	77	35	220V	3
IGM80	140	130	176	80	110	50	220V	3
IGM120	180	170	265	120	165	75	220V	3
IGM160	240	230	352	160	220	100	220V	3
IGM200	306	290	440	200	275	125	220V	3

*Produced with 60% hydration

*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.*

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