Technical data IF

Model	Weight Dough (kg)	Capacity Bowl (lt)	Bowl Dimensions (Øxh cm)	Bowl speed (rpm)	Spiral Speed (rpm)	Power (kW)	Electric Supply (Volt - Hz)	Dimensions LxPxH (cm)	Net Weight (kg)
IFM7	6	7	24x16	10	97	0,30	230/1 - 50	25x50x51	41
IFM10	8	10	26x20	10	97	0.37	230/1 - 50	27x54x56	48
IFM15	10	15	30x21	10	97	0.45	230/1 - 50	32x59x57	50
IF17	12	17	32x21	10	97	0,75	400/3 - 50	35x66x63	72
IFM17	12	17	32x21	10	97	0.90	230/1 - 50	35x66x63	79
IF22	18	22	36x21	10	97	0,75	400/3 - 50	40x69x63	75
IF22 2V	18	22	36x21	$V_1 - V_2$ 9 – 14	$V_1 - V_2$ 92 – 139	0,55 - 0,75	400/3 - 50	40x69x63	73
IF22 VS	18	22	36x21	$V_1 - V_2$ 10 – 17	$V_1 - V_2$ 94 – 157	0,75	230/1 - 50	40x69x63	76
IFM22	18	22	36x21	10	97	0.90	230/1 - 50	40x69x63	82
IF33	25	33	40x26	10	97	1,5	400/3 - 50	44x83x72	104
IF33 2V	25	33	40x26	$V_1 - V_2$ 9 – 14	$V_1 - V_2$ 92 – 139	0,9 - 1,2	400/3 - 50	44x83x72	103
IF33 VS	25	33	40x26	$V_1 - V_2$ 10 – 17	$V_1 - V_2$ 94 – 157	1,5	230/1 - 50	44x83x72	106
IFM33	25	33	40x26	10	97	1.30	230/1 - 50	44x83x72	110
IF42	38	42	45x26	10	97	1,5	400/3 - 50	47x85x72	107
IF42 2V	38	42	45x26	$V_1 - V_2$ 9 – 14	$V_1 - V_2$ 92 – 139	1,1 – 1,5	400/3 - 50	47x85x72	106
IF42 VS	38	42	45x26	$V_1 - V_2$ 10 – 17	$V_1 - V_2$ 94 – 157	1,5	230/1 - 50	47x85x72	109
IF53	44	53	50x27	10	97	1,5	400/3 - 50	53x86x72	110
IF53 2V	44	53	50x27	$V_1 - V_2$ 9 – 14	$V_1 - V_2$ 92 – 139	1,1 – 1,5	400/3 - 50	53x86x72	109
IF53 VS	44	53	50x27	$V_1 - V_2$ 10 – 17	$V_1 - V_2$ 94 – 157	1,5	230/1 - 50	53x86x72	112

Technical data IR

Model	Weight Dough (kg)	Capacity Bowl (lt)	Bowl Dimensions (Øxh cm)	Bowl speed (rpm)	Spiral Speed (rpm)	Power (kW)	Electric Supply (Volt - Hz)	Dimensions LxPxH (cm)	Net Weight (kg)
IRM10	8	10	26x20	10	97	0.37	230/1 - 50	27x59x57	50
IR17 VS	12	17	26x20	$V_1 - V_2$ 10 – 17	$V_1 - V_2$ 94 – 157	0,75	230/1 - 50	37x68x64	91
IR22	18	22	36x21	10	97	0,75	400/3 - 50	42x72x64	93
IR22 2V	18	22	36x21	$V_1 - V_2$ 9 – 14	$V_1 - V_2$ 92 – 139	0,55 - 0,75	400/3 - 50	42x72x64	93
IR22 VS	18	22	36x21	$V_1 - V_2$ 10 – 17	$V_1 - V_2$ 94 – 157	0,75	230/1 - 50	42x72x64	94
IRM22	18	22	36x21	10	97	0.90	230/1 - 50	42x72x64	100
IR33	25	33	40x26	10	97	1,5	400/3 - 50	46x84x73	126
IR33 2V	25	33	40x26	$V_1 - V_2$ 9 – 14	$V_1 - V_2$ 92 – 139	0,9 - 1,2	400/3 - 50	46x84x73	125
IR33 VS	25	33	40x26	$V_1 - V_2$ 10 – 17	$V_1 - V_2$ 94 – 157	1,5	230/1 - 50	46x84x73	127
IR42	38	42	45x26	10	97	1,5	400/3 - 50	49x86x73	130
IR42 2V	38	42	45x26	$V_1 - V_2$ 9 – 14	$V_1 - V_2$ 92 – 139	1,1 – 1,5	400/3 - 50	49x86x73	129
IR42 VS	38	42	45x26	$V_1 - V_2$ 10 – 17	$V_1 - V_2$ 94 – 157	1,5	230/1 - 50	49x86x73	131
IR53	44	53	50x27	10	97	1,5	400/3 - 50	55x87x73	134
IR53 2V	44	53	50x27	$V_1 - V_2$ 9 – 14	$V_1 - V_2$ 92 – 139	1,1 – 1,5	400/3 - 50	55x87x73	133
IR53 VS	44	53	50x27	$V_1 - V_2$ 10 – 17	$V_1 - V_2$ 94 – 157	1,5	230/1 - 50	55x87x73	136

IMPORTANT: the filling values and correct functioning of the product were tested with a 60% hydration of the dough. The minimum dough weight that can be achieved is approximately 1/4 of the capacity in kg (water + flour) for the 7,10,15,17 liter versions and approximately 1/5 of the capacity in kg (water + flour) for the 22 versions, 33,42,53 litres.