

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