



ISM 350 Series Spiral Mixer

Spiral Mixer, 370 qt

370 qt (350 L) spiral mixer with AISI 304 stainless bowl, spiral arm and breaker bar, two-speed motor, reverse bowl, two timers and a strong pulley-belt system. Stainless steel safety cover with automatic stop; wheels and leveling feet.

Main Features

- Fast, homogeneous kneading without overheating the dough.
- Two speed. Two timer. Reverse bowl.
- Strong pulley-belt system. Silent operation.
- Maximum 310 lb flour per cycle (at 60% hydration).
- Stainless steel safety cover with automatic stop.
- AISI 304 bowl, spiral arm and breaker bar.
- IP54 controls / IP32 machine.

Specification

Heavy-duty spiral mixer for bakeries, pizza production and industrial food applications. The spiral system develops dough without overheating, for soft, well-aerated dough with consistent texture. AISI 304 contact parts for hygiene and long service life.

Included Accessories

- 1 x Bowl
- Spiral arm (built in)
- Breaker bar (built in)

Technical drawing - front (A x C)

Technical drawing - side (B)

Electric

Supply Voltage : 208-240 V / 3P / 60 Hz
Electrical Power Max. : 10.0-15.0 + 1.0 HP

Capacity

Flour : 310 lb / cycle
Dough : 440 lb / cycle
Capacity : 350 L (370 qt)
Bowl Diameter : 39.4 in (1000 mm)

Key Information

Width (A) : 41.3 in (1050 mm)
Depth (B) : 65 in (1650 mm)
Height (C) : 69 in (1750 mm)
Shipping Weight : 1,940 lb (880 kg)

CE

ISO 9001

UL CERTIFICATION PENDING



DIRMAK

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The company reserves the right to make modifications to the products without prior notice.
All information correct at time of printing.

Preliminary datasheet - specifications interpolated from the IBT/ISM series and subject to factory confirmation.