

## Pizza Equipment Pros

CUPPONE America

17981 S. Ideal Parkway

Manteca, CA 95336 USA

Tel. 800.655.1831

Fax 209.824.4684

info@pizzaequipmentpros.com

www.PizzaEquipmentPros.com

# Model IM60D

## Commercial Spiral Mixer

### TECHNICAL SPECIFICATIONS

60kg Spiral Mixer | 2-Speeds | 0-30 Minute Timer



MECNOSUD

Italian Innovation and Quality. Mecnosud has set the standard for artisan pizza in quality, reliability and value. Great pizza starts with a great mixer.

The gentle, coordinated, rolling motion of a stationary spiral auger with the rotation of the mixing bowl, gives maximum control of ingredient blending, dough development, remains cooler and has a better end product.

**ELECTRICAL:** 208v-220v | 60hz | 3-Phase | Two Speed | 13.6/18.7amps | 2,5/3,3kw | 30 amp breaker  
Shipped with NEMA L1530p plug and matching L1530R receptacle.

**HORSEPOWER:** 5.2 hp

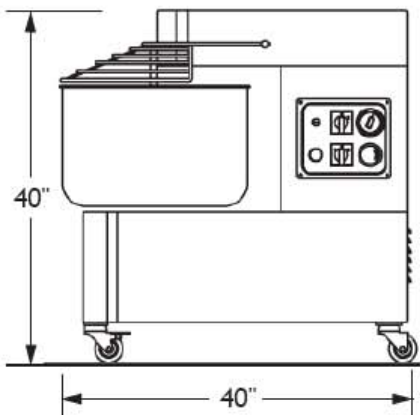
**SPACING:** 6-inch from wall in rear.  
10-inch clear on right side for access to controls

**FEATURES:** Stainless steel bowl, shaft and protective guard.  
Casters and brakes. Chain driven, geared motor.  
Cover: Non-toxic food safe paint.

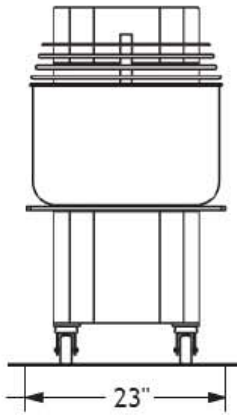
**CAPACITY:** 75qt. bowl size | 85 lbs. of flour | 24qt water  
(200-240) 9oz dough balls

**WEIGHT:** 550 pounds

**SHIPPING:** In wooden crate via common carrier



SIDE VIEW



FRONT VIEW

