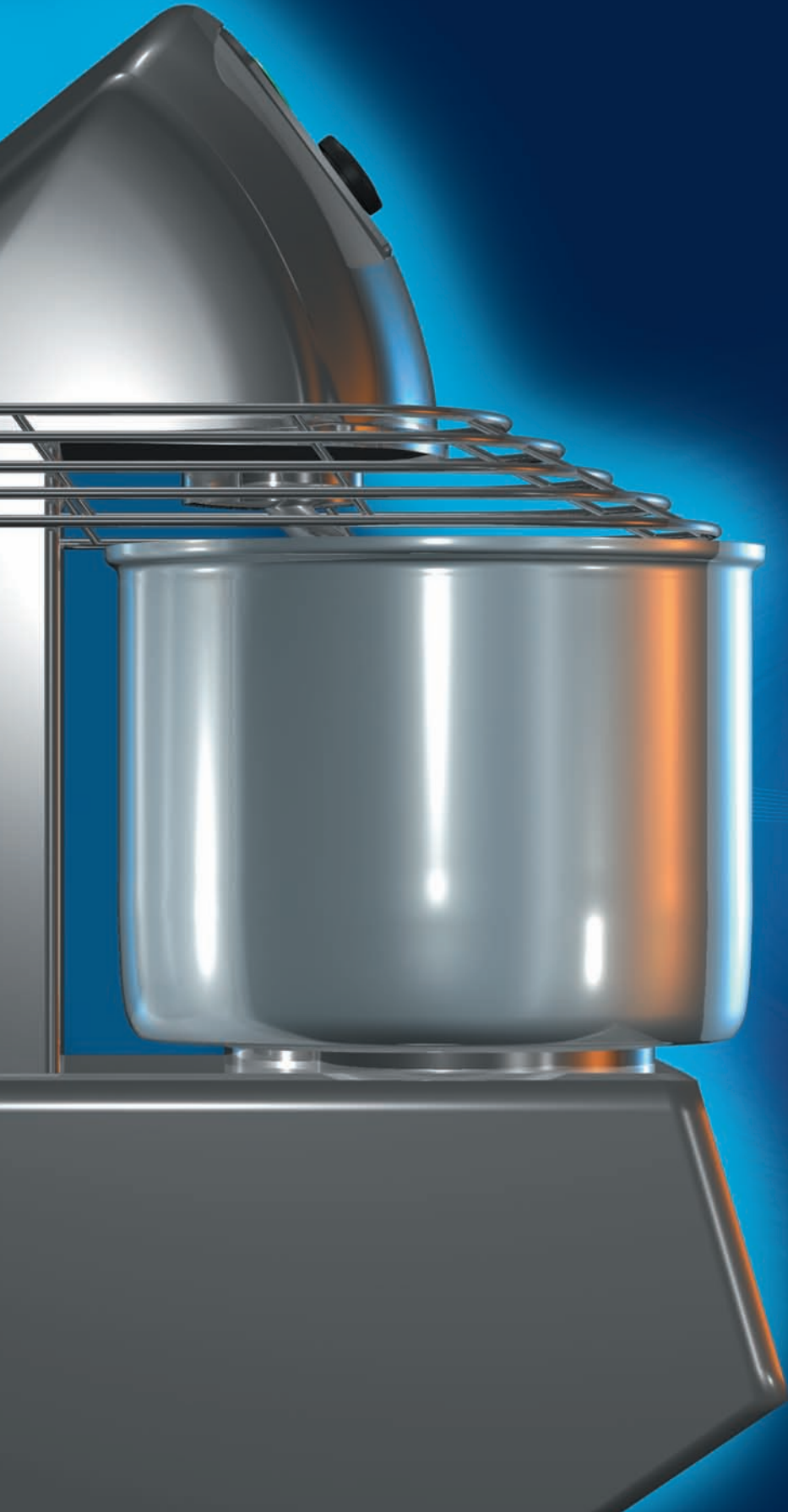


# SPIRAL MIXERS



**IS** 20  
25  
40

*Steno*

# SPIRAL MIXERS



Stationary bowl spiral mixers have a very quick processing system, making it perfect to mix pasta and pizza dough, but also suitable for pastry products. All the models are available with 1 or 2 speeds and a timer. The heavy-duty structure, built in grey sheet steel is assembled on non-slip feet. The bowl, the protection grill and the dough-breaker column (only for the IS40 models), are entirely in stainless steel; the spiral tool is in high-resistant stainless steel. The transmission for the IS20

and IS25 models comes equipped with chains and trapezoidal belts.

The transmission for the IS40 comes with chains and maintenance-free worm gears. It is mounted on

ball bearings with a hermetic seal, which make the machine long-lasting and silent. The tension of the belts can be easily adjusted from the outside. Machine manufactured according to CE standards.

## STANDARD ACCESSORIES

- Timer (only for 2 speed models)
- Dough breaker column (only for IS40)

## ACCESSORIES ON REQUEST

- Dough breaker column
- Support
- Wheels

Models	Dough capacity	Width	Depth	Height	Weight	Bowl volume	Power
	kg.	cm.	cm.	cm.	kg.	Lt.	Kw.
IS20/1V	18	39	70	80	72	23	0,75
IS20/2V+T	18	39	70	80	73	23	0,75 / 0,5
IS25/1V	25	42	72	80	78	30	0,75
IS25/2V+T	25	42	72	80	79	30	0,75 / 0,5
IS40/1V	40	53	79	80	105	50	1,5
IS40/2V+T	40	53	79	80	106	50	2,2 / 1,5

DEALER:



[www.steno.it](http://www.steno.it)

[info@steno.it](mailto:info@steno.it)