



ISE N 300 A - standard version

ISE NA Automatic spiral mixer with removable bowl



ISE N 300 A - with head lifted



ISE N 200 A - stainless steel version

New automatic spiral mixer with removable bowl designed for intensive use in artisan and industrial businesses requiring high-performance machines for production of mixtures in rapid succession with top quality standards.

Standard features

- Steel structure reinforced and stiffened to withstand mechanical stress in heavy-duty industrial conditions, fitted on 6 non-slip feet with floor levelling system.
- Machine raised from the ground to facilitate cleaning of the surface below.
- Outer casings painted with dual-cycle anti-corrosion treatment, using epoxy powders (food contact).
- Machine head and body front surfaces completely clad in stainless steel.
- Shockproof thermoformed ABS head cover.
- Stainless steel bowl with specially-machined lower edge for improved grip and upper edge with welded reinforced strip at level of bowl guide rollers.
- Stainless steel grid protection.
- High resistance stainless steel column and spiral.
- Mobile head with hydraulic up-down movement for insertion and removal of trolley and bowl.
- Automatic hydraulic system for trolley connection and release with pre-connection device to facilitate coupling on irregular surfaces.
- Transmission of movement to bowl by means of wheel-clutch system.
- Transmission of movement to spiral by pulleys with belts.
- Two-speed spiral rotation movement.
- Variable speed bowl rotation movement electronically controlled and programmable according to mixing requirements.
- Device for bowl rotation inversion in first speed.
- Electronic control panel with membrane keys and large-size graphic LCD display screen. Possibility of setting, storing and recalling 99 recipes, fault signalling function and programmed maintenance reminder according to number of working hours.
- Electrical power board contained in box protected to IP 65 for protection against flour dust and water spray.
- Bowl trolley, with new ergonomic handle, can be combined with all hydraulic and screw lifters, with unloading on bench or into hopper, made by Esmach.
- Electrical power supply: V.400/3/50 Hz (different voltages on request).

Options/Accessories


- Stainless steel outer structure.
- Bowl protection with closed stainless steel cover for drastic reduction of dust emission into the environment.
- Reader for detecting actual temperature at the dough core with infrared probe and display on screen.
- Dispenser trays (one or two) for adding salt and/or malt to the dough with possibility of timed opening.

Additional interchangeable trolley with bowl

- Heavy-duty steel bowl trolley painted with dual-cycle anti-corrosion treatment, using epoxy powders (food contact).
- Stainless steel bowl with specially-machined lower edge for improved grip and upper edge with welded reinforced strip.

Options for trolley

- Bowl trolley with stainless steel structure.

This machine complies  regulations.



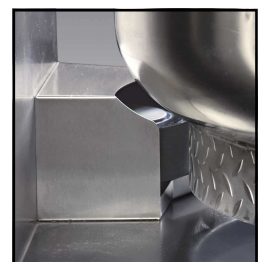
Latest generation electronic control panel



Trolley hooking



Trolley coupling to the machine unit



Bowl wheel and specially-machined lower edge

ISE N A Automatic spiral mixer with removable bowl

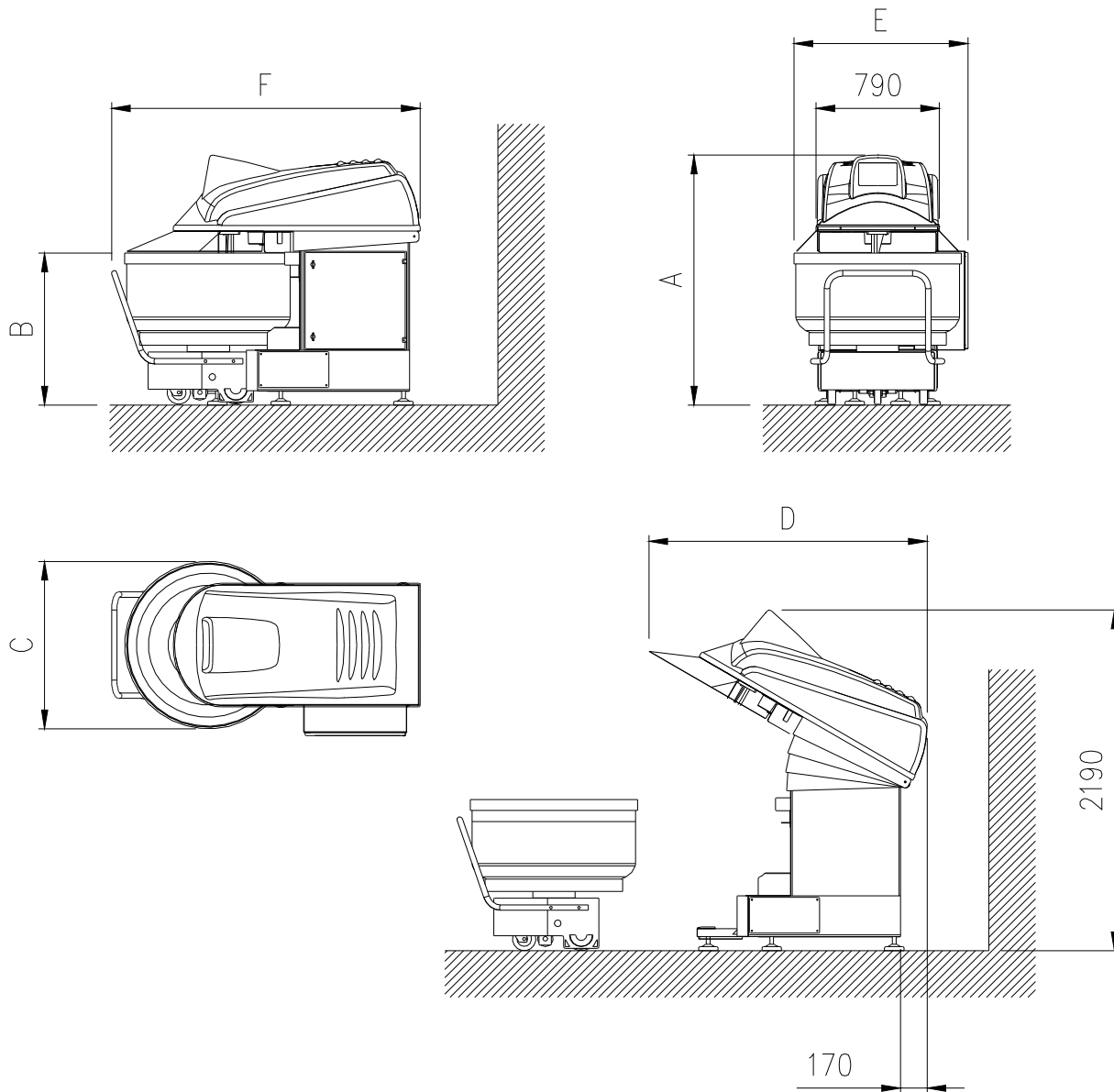
MODELS - OPTIONS

Model	Ref.	Description	Price €
ISE N 160 A	0B00105400	Spiral mixer with approx. kg. 160 dough capacity (approx. kg. 100 flour capacity). Bow diameter mm. 900.	
INOX 160 NA		Option: stainless steel outside structure.	
COP 160 NA		Option: stainless steel closed cover (instead of grid).	
ISE N 160 C		Additional trolley with bowl for ISE N 160 A.	
INOX 160 NC		Option: stainless steel trolley.	
ISE N 200 A	0B00205400	Spiral mixer with approx. kg. 200 dough capacity (approx. kg. 125 flour capacity). Bow diameter mm. 900.	
INOX 200 NA		Option: stainless steel outside structure.	
COP 200 NA		Option: stainless steel closed cover (instead of grid).	
ISE N 200 C		Additional trolley with bowl for ISE N 200 A.	
INOX 200 NC		Option: stainless steel trolley.	
ISE N 250 A	0B00305400	Spiral mixer with approx. kg. 250 dough capacity (approx. kg. 150 flour capacity). Bow diameter mm. 1045.	
INOX 250 NA		Option: stainless steel outside structure.	
COP 250 NA		Option: stainless steel closed cover (instead of grid).	
ISE N 250 C		Additional trolley with bowl for ISE N 250 A.	
INOX 250 NC		Option: stainless steel trolley.	
ISE N 300 A	0B00405400	Spiral mixer with approx. kg. 300 dough capacity (approx. kg. 200 flour capacity). Bow diameter mm. 1045.	
INOX 300 NA		Option: stainless steel outside structure.	
COP 300 NA		Option: stainless steel closed cover (instead of grid).	
ISE N 300 C		Additional trolley with bowl for ISE N 300 A.	
INOX 300 NC		Option: stainless steel trolley.	

ACCESSORIES

Model	Description	Price €
LT	Infrared mixture temperature reader (only for machines ex-works).	
DS	Dispenser tray for programmed release of ingredients into dough (up to 2 trays can be installed only on machines ex-works, after definition of the function required by the Customer).	

IMPASTATRICE A SPIRALE CON VASCA ESTRAIBILE	NOR04B001
SPIRAL MIXER WITH REMOVABLE BOWL	16.06.04



DATI TECNICI – TECHNICAL FEATURES	ISE N	160A	200A	250A	300A
A	mm	1604	1604	1604	1604
B	mm	865	930	900	980
C	mm	899	899	1045	1045
D	mm	1790	1790	1790	1790
E	mm	1045	1045	1120	1120
F	mm	1860	1860	1980	1980
POTENZA INSTALLATA–INSTALLED POWER	kW	10	10	13.6	13.6
POTENZA MAX ASSORBITA–MAX ABSORBED POWER	kW	10	10	13.6	13.6
PESO – WEIGHT	kg	1205	1210	1265	1270
VOLUME IMBALLO – PACKING VOLUME	m ³	4	4	4.2	4.2
CONNESSIONE ELETTRICA–PLUG COUPLING		3PH+Gr	3PH+Gr	3PH+Gr	3PH+Gr