



Control panel

## ISE/FR - 300 kg Automatic tilting spiral mixer *unloading on BENCH or HOPPER*

**Traditional tried and tested Esmach tilting spiral mixer with 300 kg. dough capacity. Unloading is performed on the right or left side, on bench or hopper.**

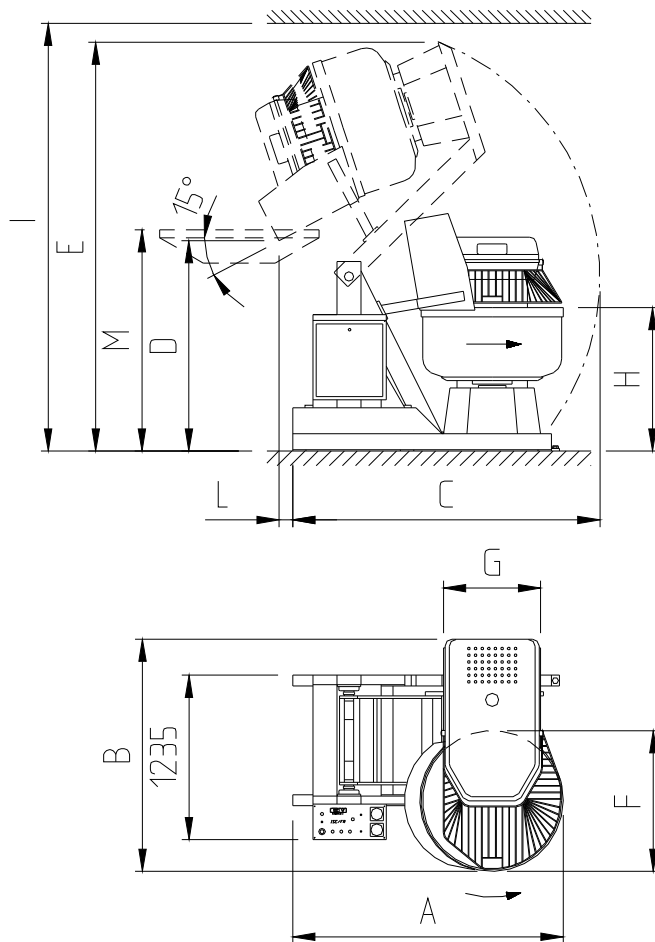
### Standard features and configurations

- Cast iron structure (base, column and head).
- Structural steelwork elevator with double hydraulic cylinder.
- Painting with dual-cycle anti-corrosion treatment, using epoxy powders (food contact).
- Stainless steel dividing blade, spiral arm, bowl and grid.
- Transmission of movement to bowl and spiral by means of pulleys and belts.
- 24V low voltage control panel.
- Motors protected against short circuits by thermal switches and ternary fuses.
- Independent motors for bowl and spiral, two working speeds.
- Bowl rotation inversion in first speed.
- Electrical system housed inside central box, with integrated control panel.
- Electromechanical instrumentation. Repeatable work cycle, set via two timers with automatic switch from first to second speed. Possibility of working in manual mode.
- Elevator up-down movements with "hold-to-run" controls.
- Button for bowl and spiral rotation, after tipping, to facilitate detachment of the dough (only bowl in the version unloading on bench)
- Electrical power supply: V.400/3/50 Hz (different voltages on request).

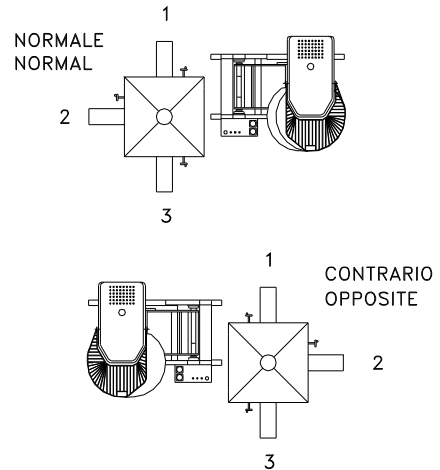
This machine complies regulations.

MODEL	Ref.	Description	Price €
ISE/300 FR AN	01430002	<b>Spiral mixer with approx. kg 300 dough capacity (approx. kg 200 flour capacity). Bowl diameter mm 1045. For HIGH unloading on LEFT "standard"</b>	
ISE/300 FR AC	01430102	<b>Spiral mixer with approx. kg 300 dough capacity (approx. kg 200 flour capacity). Bowl diameter mm 1045. For HIGH unloading on RIGHT "opposite"</b>	
ISE/300 FR BN	01431002	<b>Spiral mixer with approx. kg 300 dough capacity (approx. kg 200 flour capacity). Bowl diameter mm 1045. For LOW unloading on LEFT "standard"</b>	
ISE/300 FR BC	01431102	<b>Spiral mixer with approx. kg 300 dough capacity (approx. kg 200 flour capacity). Bowl diameter mm 1045. For LOW unloading on RIGHT "opposite"</b>	

IMPASTATRICE AUTOMATICA ROVESCIBILE	Impasto_2002/011
AUTOMATIC SPIRAL MIXER WITH TIPPING DEVICE	14/10/2004



ABBINAMENTI  
TYPES OF COUPLING



INDICARE SEMPRE IL TIPO DI ABBINAMENTO  
DESIDERATO SECONDO LA NUMERAZIONE IN  
FIGURA , SPECIFICANDO SE E' NORMALE O  
CONTRARIO.

SPECIFY TYPE OF COUPLING (NORMAL OR  
OPPOSITE) AND THE RELEVANT POSITION NO.

B=SCARICO SU BANCO DA LAVORO  
UNLOADING ON WORK BENCH

A=SCARICO SU SPEZZATRICE VOLUMETRICA  
UNLOADING ON VOLUMETRIC DIVIDER

DATI TECNICI - TECHNICAL FEATURES	ISE/	300 FRB	300 FRA
A	mm	1970	2060
B	mm	1800	1800
C	mm	2175	2370
D	mm	1480	1700
E	mm	2720	3130
F (DIAMETRO INTERNO-INNER DIAMETER)	mm	1045	1045
G	mm	730	730
H	mm	1080	1080
I	mm	2900	3180
L	mm	180	35
M	mm	/	1750
POTENZA INSTALLATA-INSTALLED POWER	kW	9.8	9.8
POTENZA MAX ASSORBITA-MAX ABSORBED POWER	kW	8.7	8.7
PESO - WEIGHT	kg	1615	1615
CONNESSIONE ELETTRICA-PLUG COUPLING		3PH+Gr	3PH+Gr