



ISE N 200 F - with latest generation electronic control panel

ISE N F Automatic spiral mixer with fixed bowl



ISE N 130 F - with transparent cover



ISE N 60 F - standard version



ISE N 80 F - stainless steel version with transparent cover

New range of automatic spiral mixers comprising and exploiting the experience gained with the historic ISE/F and current NSE machines, also featuring original new technological solutions, offering the ideal combination of structural sturdiness, modern construction and extreme versatility of use, relying as always on quality performance, dependability and excellent safety levels.

Standard features

- Steel structure extended and strengthened to ensure machine rigidity for even the most heavy-duty work and to transfer to the dough all the mechanical energy developed by the tool.
- Outer casings painted with dual-cycle anti-corrosion treatment, using epoxy powders (food contact).
- Thermoformed ABS head cover with original new design.
- Machine mounted on 4 wheels, with non-slip feet for stabilisation and floor levelling, raised from the ground to facilitate cleaning of the surface below.
- Stainless steel bowl with welded upper reinforced edge.
- New design stainless steel grid, with gas spring assisted movement (for mod. 80 to 200 kg).
- High resistance stainless steel column and spiral.
- Electrical power board contained in box protected to IP 65 for protection against flour dust and water spray.
- Transmission of movements to spiral and bowl by means of pulleys and belts.
- Independent motors for bowl and spiral for models from 60 to 200 kg, single motor for 30 and 45 kg.
- Two working speeds for bowl and spiral.
- Inversion of bowl rotation direction in first speed (except models 30 and 45 kg).
- Standard electronic control panel with two displays. Work cycle setting in manual or automatic mode (two speeds two timers), with possibility of pre-storing and recalling 9 recipes.
- Electrical power supply: V. 400/3/50 Hz (different voltages on request).


Options available for all models

- Stainless steel outer structure.
- Bowl protection with closed cover (instead of grid) for drastic reduction of flour dust emission into the environment. The cover is made of special transparent material for contact with food, with excellent resistance to wear.

Further options/accessories available only for models between 80 and 200 kg

- 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.
- Variable speed bowl rotation movement electronically controlled and programmable (**) according to mixing requirements.
- Reader for detecting actual temperature at the dough core with infrared probe and display on screen. (**).

(**) = N.B. options possible only with latest generation control panel

This machine complies  regulations.



Standard electronic control panel for ISE N F



Latest generation electronic control panel - 99 recipes (option for models from 80 to 200 kg.)

ISE N F Automatic spiral mixer with fixed bowl

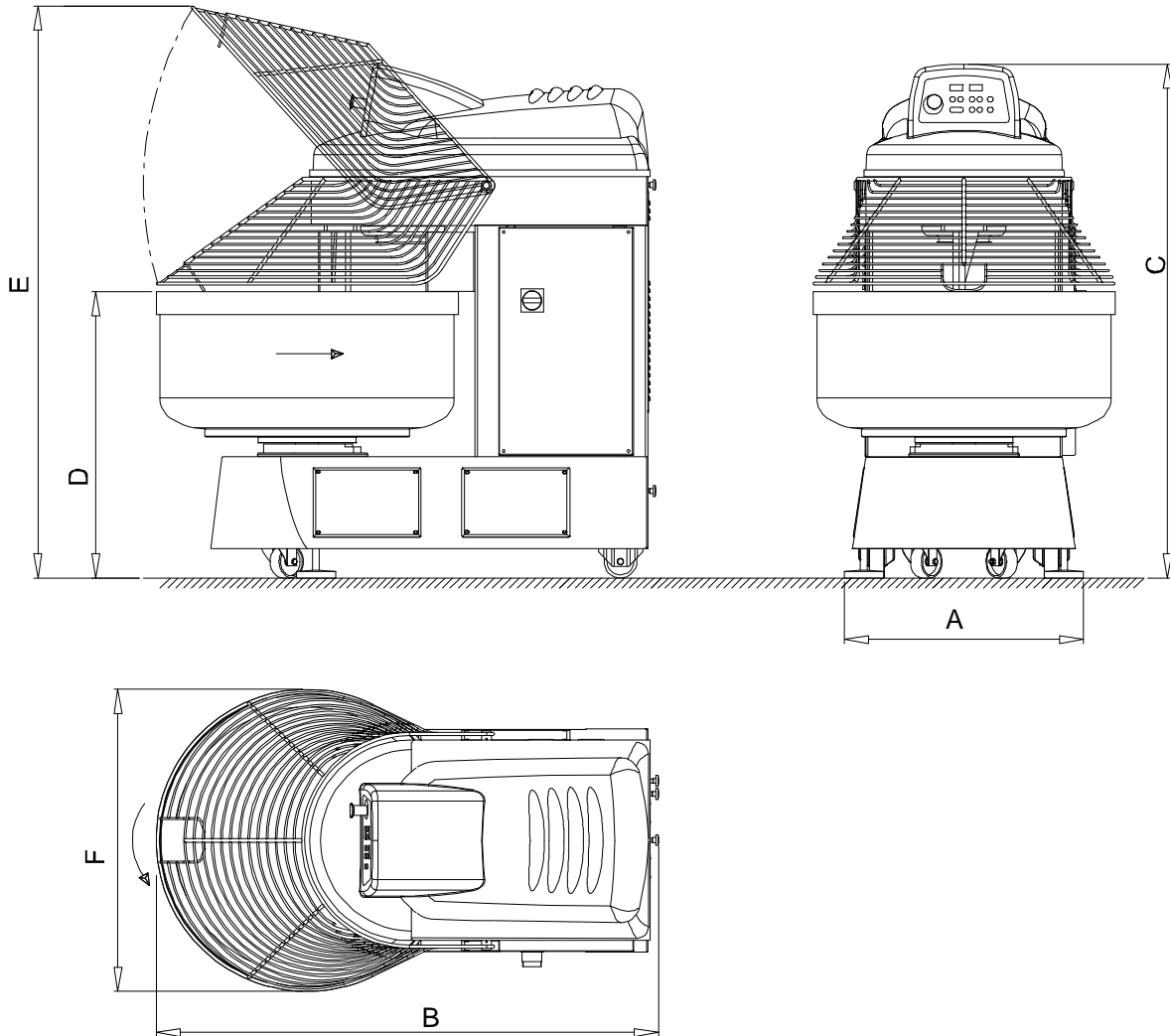
MODELS - OPTIONS

Model	Ref.	Description	Price €
ISE N 30 F	0A00105400	Spiral mixer with approx. kg. 30 dough capacity (approx. kg. 18-20 flour capacity). Bowl diameter mm. 450.	
Inox 30 NF		Option: stainless steel outer structure.	
CT 30 NF		Option: transparent closed cover (instead of grid).	
ISE N 45 F	0A00205400	Spiral mixer with approx. kg. 45 dough capacity (approx. kg. 30 flour capacity). Bowl diameter mm. 530.	
Inox 45 NF		Option: stainless steel outer structure.	
CT 45 NF		Option: transparent closed cover (instead of grid).	
ISE N 60 F	0A00305400	Spiral mixer with approx. kg. 60 dough capacity (approx. kg. 40 flour capacity). Bowl diameter mm. 550.	
Inox 60 NF		Option: stainless steel outer structure.	
CT 60 NF		Option: transparent closed cover (instead of grid).	
ISE N 80 F	0A00405400	Spiral mixer with approx. kg. 80 dough capacity (approx. kg. 50-54 flour capacity). Bowl diameter mm. 700.	
Inox 80 NF		Option: stainless steel outer structure.	
CT 80 NF		Option: transparent closed cover (instead of grid).	
CE/A NF		Option: latest generation electronic control panel - 99 recipes.	
VEL 80 NF		Option: electronic bowl speed variation (only with CE/A NF new control panel).	
ISE N 100 F	0A00505400	Spiral mixer with approx. kg. 100 dough capacity (approx. kg. 62-65 flour capacity). Bowl diameter mm. 700.	
Inox 100 NF		Option: stainless steel outer structure.	
CT 100 NF		Option: transparent closed cover (instead of grid).	
CE/A NF		Option: latest generation electronic control panel - 99 recipes.	
VEL 100 NF		Option: electronic bowl speed variation (only with CE/A NF new control panel).	
ISE N 130 F	0A00605400	Spiral mixer with approx. kg. 130 dough capacity (approx. kg. 75-80 flour capacity). Bowl diameter mm. 800.	
Inox 130 NF		Option: stainless steel outer structure.	
CT 130 NF		Option: transparent closed cover (instead of grid).	
CE/A NF		Option: latest generation electronic control panel - 99 recipes.	
VEL 130 NF		Option: electronic bowl speed variation (only with CE/A NF new control panel).	
ISE N 160 F	0A00705400	Spiral mixer with approx. kg. 160 dough capacity (approx. kg. 100 flour capacity). Bowl diameter mm. 900.	
Inox 160 NF		Option: stainless steel outer structure.	
CT 160 NF		Option: transparent closed cover (instead of grid).	
CE/A NF		Option: latest generation electronic control panel - 99 recipes.	
VEL 160 NF		Option: electronic bowl speed variation (only with CE/A NF new control panel).	
ISE N 200 F	0A00805400	Spiral mixer with approx. kg. 200 dough capacity (approx. kg. 125 flour capacity). Bowl diameter mm. 900.	
Inox 200 NF		Option: stainless steel outer structure.	
CT 200 NF		Option: transparent closed cover (instead of grid).	
CE/A NF		Option: latest generation electronic control panel - 99 recipes.	
VEL 200 NF		Option: electronic bowl speed variation (only with CE/A NF new control panel).	

ACCESSORIES (only for models with grid and CE/A NF new control panel)

Model	Description	Price €
LT	Infrared reader for detecting dough temperature (only for machines ex-works)	

IMPASTATRICE A SPIRALE ISE NF	NOR04A002
SPIRAL MIXER	18/06/04



DATI TECNICI - TECHNICAL FEATURES	ISE N	30 F	45 F	60 F	80 F	100 F	130 F	160 F	200 F
A	mm	535	535	580	660	660	685	730	730
B	mm	930	1015	1060	1250	1250	1390	1530	1530
C	mm	1290	1290	1415	1530	1530	1530	1570	1570
D	mm	770	770	825	880	930	870	875	935
E	mm	1700	1700	1700	1990	1990	2050	2070	2070
F	mm	500	555	580	725	725	830	925	925
POTENZA INSTALLATA-INSTALLED POWER	kW	1.5	1.5	2.6	4.6	4.6	6.8	6.4	6.4
CONNESSIONE ELETTRICA-PLUG COUPLING		3PH+Gr	3PH+Gr	3PH+Gr	3PH+Gr	3PH+Gr	3PH+Gr	3PH+Gr	3PH+Gr
CAPACITA' DI IMPASTO MIN-MAX	kg	2.7-30	3-45	4-60	4.5-80	4.5-100	5.5-130	5.5-160	5.5-200
PESO - WEIGHT	kg	190	205	270	355	360	550	675	680