



ISE N 300 A standard

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 workshops 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 leveling system.
- Machine raised from the ground to facilitate cleaning of the surface below.
- Outer casings painted with anti-corrosion treatment, using epoxy powders (food contact).
- Front surfaces of head and machine body, 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 central bar and spiral arm.
- Mobile head with hydraulic up-down movement for insertion and removal of bowl-trolley.
- Automatic hydraulic system for trolley hooking and release with pre-hooking device to facilitate coupling on irregular surfaces.
- Transmission of movement to bowl by means of wheel-clutch system.
- Transmission of movement to spiral arm by pulleys with belts.
- Two-speed spiral arm 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 signaling 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 emissions into the environment.
- Reader for detecting actual temperature at the dough core with infrared probe and display on screen. This only with advanced control system.
- Dispenser trays (one or two) for adding salt and/or malt to the dough with possibility of timed opening. This only with advanced control system.

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.

Machinery complies with  regulations and UL-NSF (USA regulation)



Advanced electronic control panel (standard)



Basic electronic control panel (Option).



Trolley coupling detail



Trolley connection to the machines body detail



Bowl wheel drive and bowl edge working detail

Automatic spiral mixer with removable bowl I SE N A

MODELS – OPTIONS

Model	Ref.	Description
I SE N 160 A	0B000312	Spiral mixer with approx. Kg. 160 dough capacity (approx. Kg. 100 flour capacity). Bowl diameter mm. 900. <i>Option: Basic electronic control system (rather than advanced one)</i>
INOX 160 NA	0B000312X	<i>Option: stainless steel outside structure.</i>
COP 160 NA	0B001312	<i>Option: stainless steel closed cover (instead of grid).</i>
I SE N 160 C	1B000105	Additional trolley with bowl for I SE N 160 A.
INOX 160 NC	1B000105X	<i>Option: stainless steel trolley.</i>
I SE N 200 A	0B000322	Spiral mixer with approx. Kg. 200 dough capacity (approx. Kg. 125 flour capacity). Bowl diameter mm. 900. <i>Option: Basic electronic control system (rather than advanced one)</i>
INOX 200 NA	0B000322X	<i>Option: stainless steel outside structure.</i>
COP 200 NA		<i>Option: stainless steel closed cover (instead of grid).</i>
I SE N 200 C	1B000106	Additional trolley with bowl for I SE N 200 A.
INOX 200 NC	1B000106X	<i>Option: stainless steel trolley.</i>
I SE N 250 A	0B000332	Spiral mixer with approx. Kg. 250 dough capacity (approx. Kg. 150 flour capacity). Bowl diameter mm. 1045. <i>Option: Basic electronic control system (rather than advanced one)</i>
INOX 250 NA	0B000332X	<i>Option: stainless steel outside structure.</i>
COP 250 NA		<i>Option: stainless steel closed cover (instead of grid).</i>
I SE N 250 C	1B000107	Additional trolley with bowl for I SE N 250 A.
INOX 250 NC	1B000107X	<i>Option: stainless steel trolley.</i>
I SE N 300 A	0B010342	Spiral mixer with approx. Kg. 300 dough capacity (approx. Kg. 200 flour capacity). Bowl diameter mm. 1045. <i>Option: Basic electronic control system (rather than advanced one)</i>
INOX 300 NA	0B010342X	<i>Option: stainless steel outside structure.</i>
COP 300 NA		<i>Option: stainless steel closed cover (instead of grid).</i>
I SE N 300 C	1B000108	Additional trolley with bowl for I SE N 300 A.
INOX 300 NC	1B000108X	<i>Option: stainless steel trolley.</i>

ACCESSORIES (applicable only with advanced electronic control system as a standard)

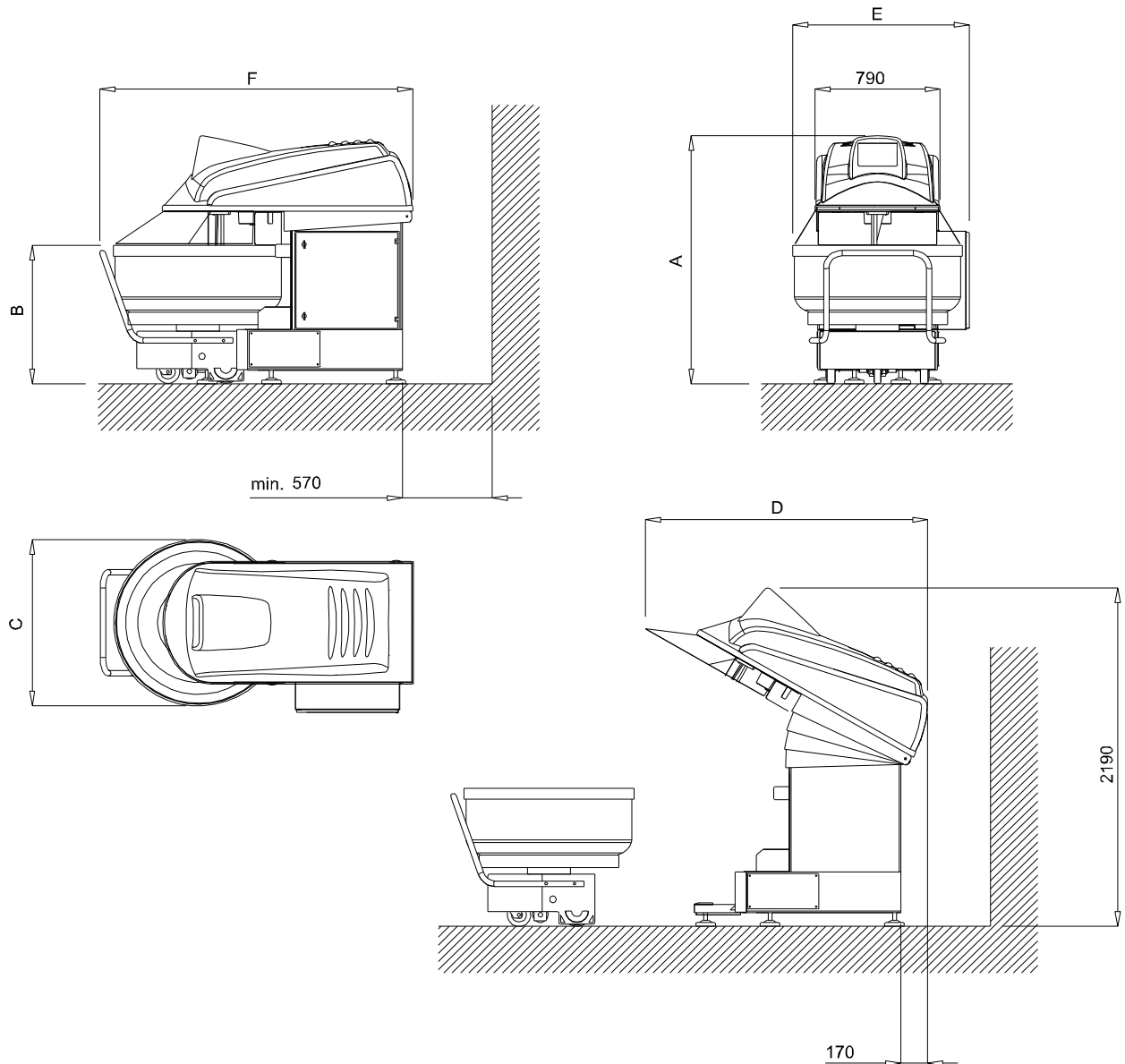
Model	Description
LT	<i>Infrared mixture temperature reader (only for machines ex-works).</i>
DS	<i>Dispenser tray for programmed release of ingredients into dough. (Up to 2 trays can be installed only on machines ex-works, after definition of the function required by the Customer).</i>

IMPASTATRICE A SPIRALE CON VASCA ESTRAIBILE

NOR04B001

SPIRAL MIXER WITH REMOVABLE BOWL

16/06/2004



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	1210	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