

# Australian Bakery & Pizza

Importers and Distributors



## Multifunction Mixer IGF

**One machine instead of two. Save time and space!**

It is a spiral kneading machine which performs two functions at the same time, those needed in a pizzeria and those necessary for confectionery. It is certainly the most sophisticated machine for pizzerias and confectioneries.

You'll only need one machine for preparing both pizzas and confectionery and in this way you will save space and time.

- The machine lift-up head has a gas piston, for safer and easier lifting control.
- Electronic controls for timer and speed.
- 8 speeds selectable from front panel.
- The rim of the container has been specially shaped for a quicker and easier maintenance work (cleaning of the machine).
- The plastic lid has a special protection system against splashes (patented by IGF) and a small hole to pour in extra ingredients.
- Stainless steel tools, ergonomically shaped, with a quick hooking system, specially designed for three different types of dough: hard, medium or soft.
- The bowl is scratch resistant and can be quickly unscrewed (patented by IGF).
- The driving gears are made of a special resin, are patented and covered by a 20 year guarantee.
- 5 protection systems, both active and passive, for complete safety during work, cleaning and maintenance.
- 7 IGF patents were used for this machine.



Technical Information	
Bowl Capacity	20 Litres
Motor	1Hp, 240V, 50Hz
Size (WxLxH in cm)	41 x 70 x 75
Weight	80Kg



Beater / Paddle



Whisks



Hook

In accordance with worldwide health and safety regulations.

**Your Bakery/Pizza Equipment Specialists.**

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