

SPECIFICATIONS:

ISM-6 MILO COUNTERTOP SPIRAL MIXER



Italiana FoodTech's Milo is a professional quality spiral dough mixer that fits easily onto any counter top. With features beyond those in many larger machines, Milo will be the solution to your low volume dough mixing needs. Despite its small size, this mixer is equipped with forward and reverse gears and a variable speed motor. With the turn of a dial the mixing speed can be set for anywhere from 50 to 300 revolutions per minute.

The bowl, spiral and mixing bar are all made from stainless steel for durability and easy cleaning. The belt driven transmission is relatively quiet for a machine capable of such a high mixing speed. The loading slot in the clear safety shield allows ingredients to be added without stopping the machine and the optional bowl light makes it easy to see the mixing in action.

FEATURES

- Variable speed from 50-300rpm
- Forward and reverse gears
- Stainless steel bowl, spiral and breaking bar
- Uses a standard household outlet
- 2 Standard colours available: Gloss Red, Matte Grey
- Quiet operating belt drive
- Compact size

OPTIONS

- Can be painted in any RAL colour to match your branding or personal tastes
- Bowl light



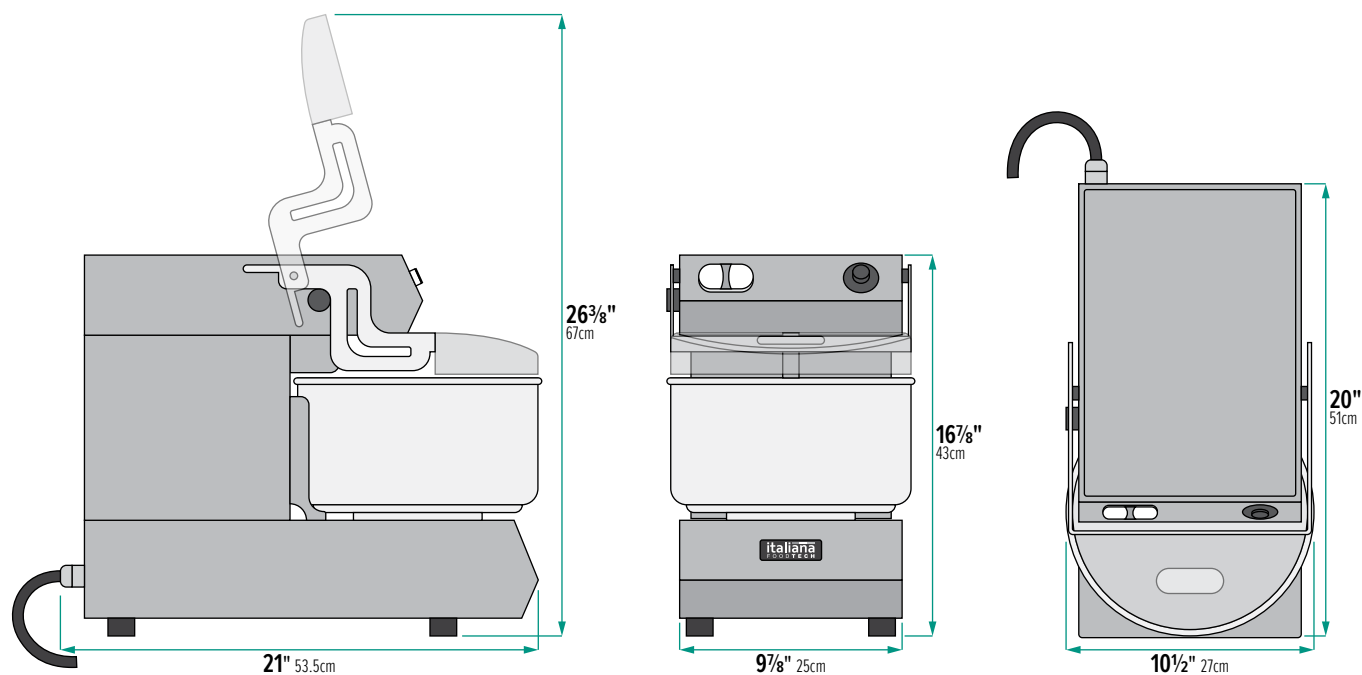
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Bowl Information

Model	Flour Capacity		Dough Kneading Capacity		Bowl Volume	
	Lb	Kg	Lb	Kg	Qt	L
ISM-6	6.6	3kg	13.2	6Kg	8.5	8L

Electrical Information

Model	Voltage	Phase	Speed	Kilowat	Amps/hr	Plug Type	Cord Length
ISM-6	120V	1Phase	2	0.37 Kw	2	NEMA: L15-15P Ⓢ	61" (155cm)

Model Information

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
ISM-6	10 1/2	20	16 7/8	27	51	43	75	34

Shipping Information

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
ISM-6	14 1/2	24	21	37	61	53	86	39