

IP 30 - 50

meat mixers



IP 50 M with legs + casters



IP 30 M



- 60 and 105 lbs. single paddle mixers allow for a fast, homogenous yet gentle mix of a variety of products from sausage meat to potato salad, coleslaw and sandwich fillings - with a great sales appeal and longer shelf-life result
- Complete stainless steel construction
- Forward and reverse mixing action allows for more control over the most delicate products
- Exclusive side opening for easy product discharge from the tub, paddle removal and faster clean-up

Features

Technical

- Completely made from stainless steel.
- Stainless steel paddle rotates for a thorough mixing and a faster kneading.
- The openable side lid facilitates easy product emptying, fast cleaning and maintenance.

Safety

- A safety interlock stops the machine when opening the lid.
- Overcurrent and no volt release protection

Sanitary

- Removable paddle for an easy and accurate cleaning.

Options

- Stainless steel legs + casters

Specifications

Motor:

2.5 Hp (1,850 W), fan cooled.

Electrical:

220V AC, 60Hz, 1-phase.

Plug and Cord:

Attached, flexible, 4 wire (3PH+1G) SJT 14 AWG, 6'4" long cord.

Switch:

Rotary on/off/reverse.

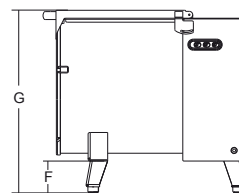
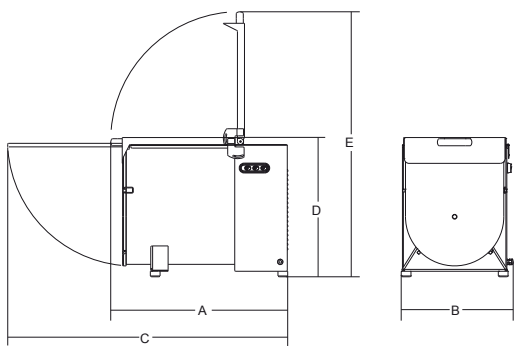


IP 30 M

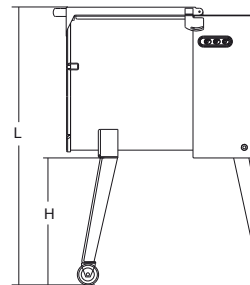


IP 50 M

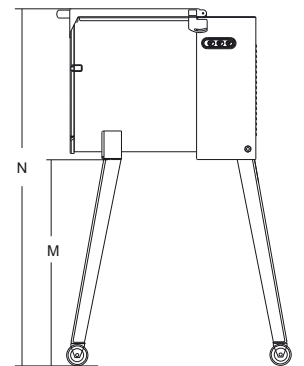
Easy and fast breakdown for unloading and cleaning



Short legs



Medium legs
+ brake casters



Long legs
+ brake casters

	Power		Tank dimensions	Capacity	Tank dimensions										Net weight	Shipping	Gross weight	
	watt/Hp	Power source			A	B	C	D	E	F	G	H	L	M				N
IP 30 M	1460/2	220V 60Hz 1-phase	11 ¹³ / ₁₆ " x 15 ³ / ₄ "	9,5/66	26 ³ / ₄ "	14 ³ / ₈ "	44 ¹ / ₈ "	20 ⁷ / ₈ "	38 ³ / ₈ "	5 ⁷ / ₈ "	25 ⁹ / ₁₆ "	17 ⁵ / ₁₆ "	37"	24"	43 ¹¹ / ₁₆ "	108	28 ³ / ₈ " x 22 ⁷ / ₁₆ " x 30 ⁵ / ₁₆ "	130
IP 50 M	1460/2	220V 60Hz 1-phase	16 ¹ / ₈ " x 18 ⁷ / ₈ "	20/110	29 ¹ / ₂ "	18 ⁵ / ₁₆ "	49 ³ / ₁₆ "	23 ⁷ / ₁₆ "	44 ¹ / ₈ "	5 ⁷ / ₈ "	28 ³ / ₈ "	17 ⁵ / ₁₆ "	39 ³ / ₄ "	24"	46 ⁷ / ₁₆ "	130	34 ¹ / ₄ " x 33 ¹ / ₁₆ " x 29 ⁵ / ₁₆ "	163