

## Reinforced, Industrial Self-Tilting Spiral Mixers

LP Group focuses on engineering and manufacturing the highest quality spiral mixing equipment for bakeries around the globe. Their ISA line is a reinforced powerhouse, featuring a built in side-tilt bowl lift. This unit is designed for 24-hour production.

### Features

- ✓ **Straight Breaking Bar**  
*For enhanced durability and reliability.*
- ✓ **Dual Step Transmission**  
*For added reliability and strength when processing stiffer doughs.*
- ✓ **Reinforced Motors**  
*Three reinforced motors that power both the bowl, spiral, and hydraulic lift.*
- ✓ **Belt Drive Train**  
*Belt drive transmission for added reliability and strength.*
- ✓ **Suitable For Stiff Doughs**  
*Capable of processing dough with low hydration levels (greater than 45%).*
- ✓ **Hydraulic Lift**  
*Hydraulic Lift which can be customized to best suit your production needs.*
- ✓ **Adjustable Discharge Height**  
*Choose between either bench/table (1400 mm) or hopper height (1900 mm).*
- ✓ **Customizable Discharge Direction**  
*Choose between single side or dual side discharge. Must be specified at the time of order.*
- ✓ **2 Speeds**  
*Capable of running at either low or high speeds.*
- ✓ **Industrial Operation**  
*Designed for continuous, 24-hour operation in industrial baking operations.*
- ✓ **Electromechanical Controls**  
*Includes ability to control mixer speed, and timers. The mixer can also be used in manual or semi-automatic modes. Lastly, the control panel is located along the side of the machine for ease of access and maintenance.*
- ✓ **Bowl Rotation**  
*Ability to reverse bowl rotation when in first speed.*
- ✓ **Motorized Guard**
- ✓ **Durable Design**  
*Designed for durability, ease of cleaning, and overall sanitation.*





## Available Options

- ✓ **Custom Electrical**  
*Custom voltages available upon request*
- ✓ **Custom Design**  
*This includes customizable colors, silkscreens, and/or stainless-steel body*
- ✓ **Electronic Control Panel**  
*Electronic control panel with the ability to store up to 90 recipes.*
- ✓ **Bowl Drain**  
*Bowl drain kit for easier cleaning*
- ✓ **Stainless Steel Bowl Cover**  
*Stainless steel bowl cover with shock absorbers for smooth opening and closing.*
- ✓ **Quick Connect Tools**  
*Quick connect tool configuration for easily swapping mixer attachments*
- ✓ **Additional Tools**  
*Additional tools include peel, 8-type spiral, and whisk attachments.*

## Electrical Specifications

	ISA 300 - 1	ISA 300 - 2	ISA 400 - 1	ISA 400 - 2
<b>Voltage</b>	208V	208V	208V	208V
<b>Bowl Power</b>	1.5 kW	1.5 kW	1.5 kW	1.5 kW
<b>Spiral Power*</b>	11/18 kW	11/18 kW	16/24 kW	16/24 kW
<b>Hydraulic Power</b>	1.5 kW	1.5 kW	4 kW	4 kW

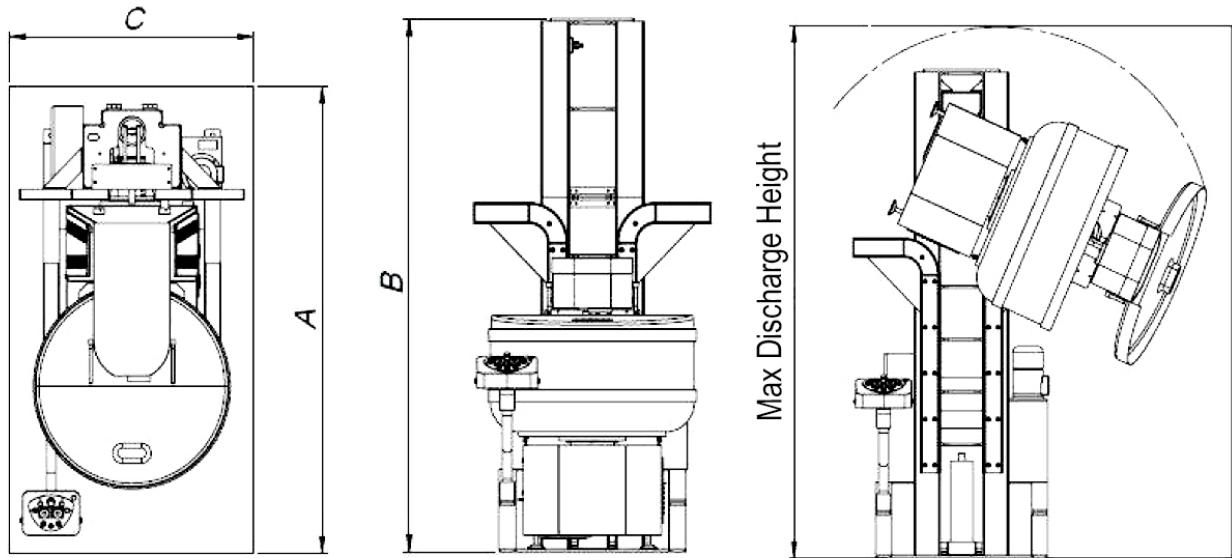
\*Spiral Power indicated in both first and second speed options.

## Production Specifications

	ISA 300 - 1	ISA 300 - 2	ISA 400 - 1	ISA 400 - 2
<i>Dough Capacity</i>				
<b>Maximum Dough Capacity</b>	300 kg   661 lb	300 kg   661 lb	400 kg   881 lb	400 kg   881 lb
<b>Minimum Dough Capacity</b>	30 kg   67 lb	30 kg   67 lb	40 kg   89 lb	40 kg   89 lb
<i>Bowl &amp; Flour Capacity</i>				
<b>Bowl Capacity</b>	430 L   113 gal.	430 L   113 gal.	600 L   158 gal.	600 L   158 gal.
<b>Maximum Flour Capacity</b>	186 kg   410 lb	186 kg   410 lb	248 kg   546 lb	248 kg   546 lb



## Technical Drawing



## Weights & Dimensions

	ISA 300 - 1	ISA 300 - 2	ISA 400 - 1	ISA 400 - 2
<b>Standard Dimensions</b>				
<b>Standard Dimensions (C x A x B)</b>	55.51 x 110.25 x 139"	55.51 x 110.25 x 139"	55.51 x 110.25 x 139"	55.51 x 110.25 x 139"
	141 x 280 x 353 cm	141 x 280 x 353 cm	141 x 280 x 353 cm	141 x 280 x 353 cm
<b>Max. Height (Tilted)</b>	149.75" (380 cm)	149.75" (380 cm)	149.75" (380 cm)	149.75" (380 cm)
<b>Net Weight</b>	5512 lb (2500 kg)	5843 lb (2650 kg)	5953 lb (2700 kg)	6284 lb (2850 kg)
<b>Shipping Dimensions</b>				
<b>Shipping Dimensions (L x W x H)</b>	99 x 83 x 90"	99 x 83 x 90"	99 x 83 x 90"	99 x 83 x 90"
	250 x 210 x 227 cm	250 x 210 x 227 cm	250 x 210 x 227 cm	250 x 210 x 227 cm
<b>Shipping Weight</b>	6394 lb (2900 kg)	6394 lb (2900 kg)	6835 lb (3100 kg)	6835 lb (3100 kg)

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*Specifications are subject to change without notice, as we remain committed to delivering the best equipment possible. Technical specifications and warranty information will be provided in your quote.*