

STATIONARY BOWL SPIRAL MIXER **IRIS**

Features

- ◆ Front Mounted Controls Provide Easy Access in Tight Spaces
- ◆ 2-Speed Spiral and Bowl Drive for Precision Mixing Control
- ◆ Reversible Bowl Rotation Helps Facilitate Ingredient Blending and Dough Development
- ◆ Dual Timers with Automatic Low to High Changeover
- ◆ Stainless Steel Bowl, Spiral Arm, and Breaker Bar
- ◆ Safety Interlock Prevents Operation with Guard Open
- ◆ Double Pulley Transmission Drives Arm and Bowl for Quiet Operation and Low Maintenance
- ◆ Mounted on Three Casters for Easy Mobility and Cleaning
- ◆ Variable Speed Inverter for Increased Strength and Performance (standard for the IRIS-300 only)
- ◆ 208V/3Ph/60Hz Electric (standard). Other voltages are available.



Options & Accessories

- ◆ Bowl Guard available in two styles: Stainless Steel Grid (standard) or Solid ABS Plastic
- ◆ Optional Bowl Drain available for models IRIS-60 and larger
- ◆ 4.3" LCD Touch Screen Control Panel (available only on IRIS-80 and larger)
- ◆ Single Phase available on IRIS-30 & 40

Great Baking Starts with a Great Mixer!

Introducing the *IRIS Stationary Bowl Spiral Mixer* - another in a long line of reliable spiral mixers from Empire! Ideal for bagels, pizza and a wide range of artisan dough, the *IRIS* is sure to be right at home in your restaurant, bakery or supermarket.

The *IRIS Spiral Dough Mixer* builds on the reliability and versatility of Empire's traditional spiral mixer. Precision mixing controls provide high output, fast mixing times and maximum consistency. A coordinated 2-speed spiral and bowl rotation system provides optimal ingredient blending and dough development, and the front facing control panel makes it extremely easy to use - even in the tightest of spaces. This unique combination of exclusive features, advanced engineering and rugged construction means that the *IRIS Stationary Bowl Spiral Mixer* will mix a superior end product time and time again!



Technical Data

STATIONARY BOWL SPIRAL MIXER IRIS

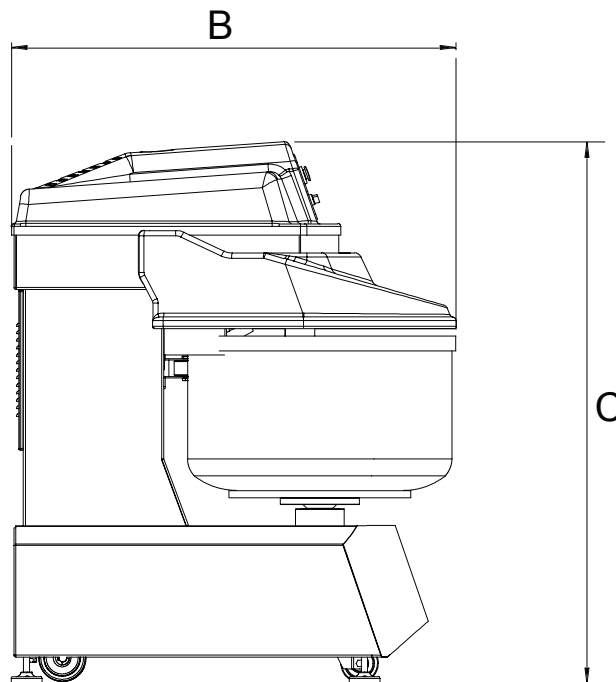
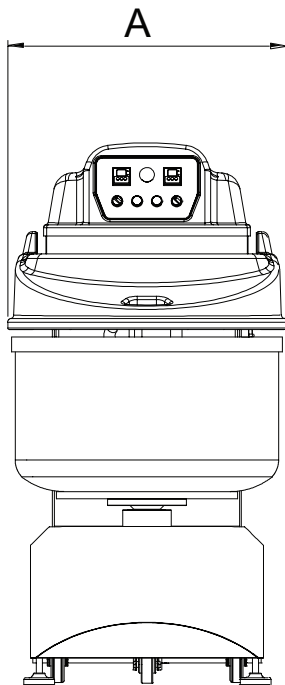
All Models 208V-220V 3-Phase 60 Cycle (Other voltages available)

Model	Capacities			Dimensions ³			Weight	Power		
	Bread Dough ¹	Bagel Dough ²	Bowl Volume	Width (A)	Depth (B)	Height (C)		Kw	HP	Amps
	flour / dough	flour / dough	qt	in	in	in				
EMP-IRIS-30	40 / 66	33 / 50	48	22.4	35.0	46.9	440	1.9	2.5	8.5
EMP-IRIS-40	53 / 88	43 / 66	55	22.4	35.0	46.9	440	1.9	2.5	8.5
EMP-IRIS-60	80 / 132	65 / 99	85	25.2	39.8	54.7	728	3.5	4.0	15.0
EMP-IRIS-80	107 / 176	87 / 132	115	29.5	46.9	57.1	905	5.3	6.5	26.3
EMP-IRIS-100	133 / 220	109 / 165	130	29.5	46.9	57.1	905	6.0	7.4	27.8
EMP-IRIS-130	173 / 286	141 / 215	170	32.3	55.1	59.1	1280	8.9	10.8	39.5
EMP-IRIS-160	213 / 352	174 / 264	220	37.4	61.4	63	1631	11.9	13.8	49.4
EMP-IRIS-200	267 / 440	217 / 330	240	37.4	61.4	63	1631	11.9	13.8	49.4

¹ Bread Dough capacities calculated at approximately 65% hydration. Actual capacities will vary based on specific hydration and consistency.

² Bagel Dough capacities calculated at approximately 52% hydration. Mixers used for bagel and other low hydration doughs are rated at low speed only. Operation at high speed will void the warranty and risk damage to the machine.

³ Machine width with bowl removed does not exceed 33" (for entry through 36" doorway).



Optional Bowl Drain - Inside Bowl View



Bowl Drain and Plug - Under Bowl View

LIMITED WARRANTY

This product is warranted to the original purchaser to be free from material and workmanship defects. This warranty extends for a period of one (1) year from the date of purchase on parts and labor and 90 days on electrical components. For additional information or if you have any questions, please do not hesitate to contact us toll free at 1-800-878-4070.

Please note, specifications are subject to change without notice as we continually work to improve our equipment.



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