



**LOGIUDICE FORNI**  
technologies by tradition



Impastatrice a spirale rovesciabile

*Overturnable spiral mixer*

*Pétrin à spirale renversable*

*Amasadora de espiral con volcador*

*Auskippender Spiral-kneter*

# IRIS

## ARB - ARS

### ITA IMPASTATRICE A SPIRALE ROVESCIBILE

Impastatrici a spirale rovesciabili di robusta costruzione e dalle ottime prestazioni, solidamente incorporate in un sistema di sollevamento a funzione idraulica. Ideale e versatile per risolvere semplici problemi di automazione.

Disponibili anche con motore potenziato per impasti particolarmente tenaci, con scarico sul lato destro o sinistro, su tavolo (ARB) e tramoggia di spezzatrice volumetrica (ARS).

### ENG OVERTURNABLE SPIRAL MIXER

Overtunable spiral mixers of robust construction with excellent performances.

Firmly incorporated with a hydraulic lifting system, this mixer is very flexible and ideal to solve simple automation. It is available with reinforced drive spiral motor, for tough dough, and right or left tilting side on working bench (ARB) or on of volumetric divider hopper (ARS).



Pannello di controllo LCD  
 LCD control panel  
 Tableau de commandes LCD  
 Panelo de control LCD

**FRA PÉTRIN À SPIRALE CUVE RENVERSABLE**

Pétrins à spirale avec cuve renversable de forte construction et d'excellentes performances bien incorporées dans un système de soulèvement hydraulique.

Idéals et universels pour régler les plus simples problèmes d'automatisation.

Disponibles aussi avec moteur renforcé pour mélanges assez durs avec renversement à droite ou à gauche sur table (ARB) et trémie d'une diviseuse volumétrique (ARS) .

**ESP AMASADORA DE ESPIRAL DE VOLQUETE**

Amasadoras de espiral de volquete de sólida construcción, con prestaciones excepcionales, montadas solidamente en un sistema de levantamiento hidráulico. Ideal y versátil para resolver los problemas específicos de automatización.

Disponibile con motor reforzado, para amasijos tenaces, y con descarga en lado derecho o izquierdo sobre mesa (ARB) ó bien sobre tolva de una divisora volumétrica (ARS).

**DEU AUSKIPPENDER SPIRAL - KNETER**

Auskippender Spiral-Kneter von robuster Bauweise mit sehr guten Leistungen. Fester Kessel, und einem hydraulischen Hebe-System, das Bedienpult ist sehr flexibel und ideal für eine einfache Automatisierung.

Sie ist in verstärkter Ausführung für sehr harte Teige, sowie nach rechts oder links kippend, auf Tischhöhe (ARB) oder Trichterhöhe einer Teilmaschine (ARS) erhältlich.



**IRIS ARB - ARS**

**IRIS**

## IRIS - ARB

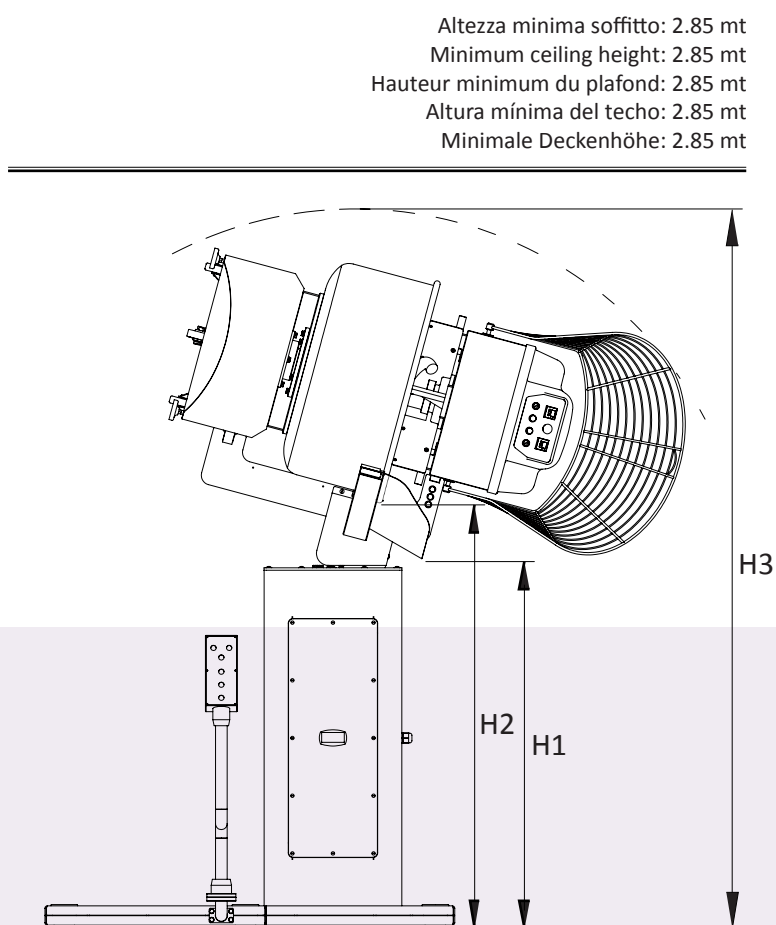
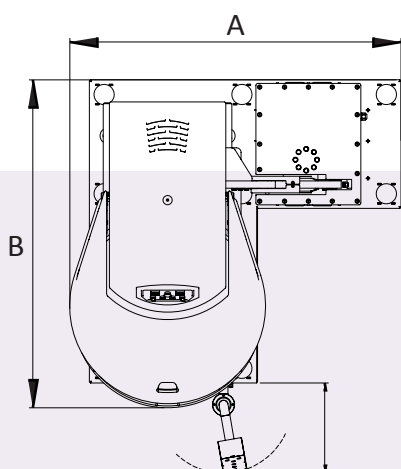
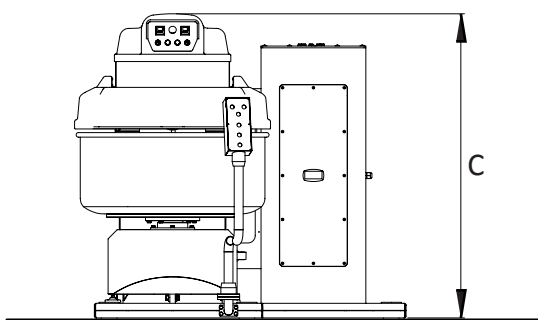
| Modello<br>Model<br>Modèle<br>Modelo<br>Modell | Impasto<br>Dough<br>Pâte<br>Masa<br>Teig |           | Farina<br>Flour<br>Farine<br>Harina<br>Mehl |           | Vasca<br>Bowl<br>Cuve<br>Cuba<br>Kesselvol. | Giri Spirale<br>Spiral Rev.<br>Tour Spirale<br>Rev. Espiral<br>Spirale U/m | Giri Vasca<br>Bowl Rev.<br>Tour Cuve<br>Rev. Cuba<br>Kessel U/m | Dimensioni<br>Dimensions<br>Dimensions<br>Dimensiones<br>Grösse |         |         |          |          | Peso<br>Weight<br>Poids<br>Peso<br>Gewicht | Potenza<br>Power<br>Puissance<br>Potencia<br>Leistung |          |
|--|--|-----------|---|-----------|---|--|---|---|---------|---------|----------|----------|--|---|----------|
|  | Kg<br>min                                | Kg<br>max | Kg<br>min                                   | Kg<br>max |   |  |   | A<br>cm   | B<br>cm | C<br>cm | H1<br>cm | H2<br>cm |  |   | H3<br>cm |
| ARB  |  |           |   |           | Lt.   | Rpm  | Rpm   |   |         |         |          |          |  | Kg  | Kw       |

## IRIS ARB

|         |    |     |    |     |     |         |       |     |     |     |     |     |     |      |      |
|---------|----|-----|----|-----|-----|---------|-------|-----|-----|-----|-----|-----|-----|------|------|
| ARB-100 | 8  | 100 | 5  | 65  | 145 | 100/200 | 10/20 | 170 | 165 | 153 | 137 | 151 | 237 | 1190 | 5.7  |
| ARB-130 | 12 | 130 | 6  | 80  | 193 | 105/210 | 11/22 | 170 | 165 | 160 | 132 | 146 | 252 | 1360 | 6.9  |
| ARB-160 | 15 | 160 | 6  | 100 | 250 | 105/210 | 11/22 | 178 | 165 | 170 | 131 | 145 | 268 | 1520 | 8.5  |
| ARB-200 | 17 | 200 | 6  | 125 | 275 | 105/210 | 11/22 | 178 | 165 | 170 | 130 | 144 | 267 | 1520 | 8.5  |
| ARB-250 | 22 | 250 | 9  | 150 | 320 | 110/220 | 11/22 | 185 | 175 | 168 | 126 | 140 | 270 | 1570 | 9.7  |
| ARB-300 | 27 | 300 | 12 | 180 | 420 | 110/220 | 11/22 | 189 | 183 | 173 | 120 | 134 | 280 | 1620 | 12.5 |

## IRIS ARB - D

|           |    |     |    |     |     |         |       |     |     |     |     |     |     |      |      |
|-----------|----|-----|----|-----|-----|---------|-------|-----|-----|-----|-----|-----|-----|------|------|
| ARB-100-D | 8  | 100 | 5  | 65  | 145 | 95/190  | 10/20 | 170 | 165 | 153 | 137 | 151 | 237 | 1190 | 6.9  |
| ARB-130-D | 12 | 130 | 6  | 80  | 193 | 105/210 | 11/20 | 170 | 165 | 160 | 132 | 146 | 252 | 1360 | 10.2 |
| ARB-160-D | 15 | 160 | 6  | 100 | 250 | 110/220 | 11/22 | 178 | 165 | 170 | 131 | 145 | 268 | 1520 | 12.5 |
| ARB-200-D | 17 | 200 | 6  | 125 | 275 | 110/220 | 11/22 | 178 | 165 | 170 | 130 | 144 | 267 | 1520 | 12.5 |
| ARB-250-D | 22 | 250 | 9  | 150 | 320 | 105/210 | 11/22 | 185 | 175 | 168 | 126 | 140 | 270 | 1570 | 17.2 |
| ARB-300-D | 27 | 300 | 12 | 180 | 420 | 105/210 | 11/22 | 189 | 183 | 173 | 120 | 134 | 280 | 1620 | 17.2 |



Altezza minima soffitto: 2.85 mt  
 Minimum ceiling height: 2.85 mt  
 Hauteur minimum du plafond: 2.85 mt  
 Altura mínima del techo: 2.85 mt  
 Minimale Deckenhöhe: 2.85 mt

Percentuale di acqua nell'impasto con IRIS ARB: 55%; Percentuale di acqua nell'impasto con IRIS ARB-D: 45%.

Hydration percentage on IRIS ARB: 55%; Hydration percentage on IRIS ARB-D: 45%.

Pourcentage hydratation IRIS ARB: 55%; Pourcentage hydratation IRIS ARB-D: 45%.

Porcentaje de hidratación mínima IRIS ARB: 55%; Porcentaje de hidratación mínima IRIS ARB-D 45%.

IRIS - ARS

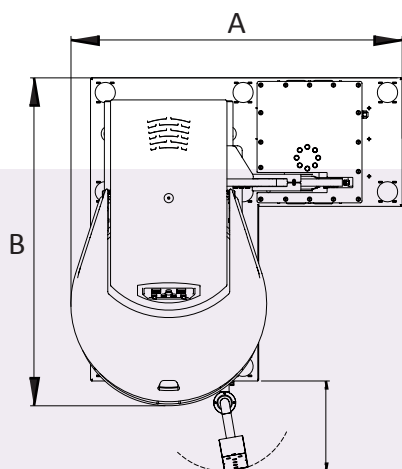
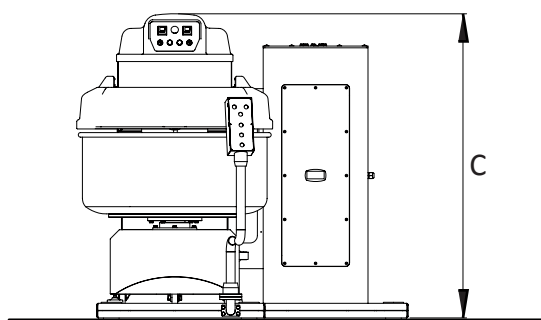
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|--|--|-----------|---|-----------|---|--|---|---|---------|---------|----------|----------|----------|--|---|
|  | Kg<br>min                                | Kg<br>max | Kg<br>min                                   | Kg<br>max | Lt.   | Rpm  | Rpm   | A<br>cm   | B<br>cm | C<br>cm | H1<br>cm | H2<br>cm | H3<br>cm | Kg   | Kw  |

IRIS ARS

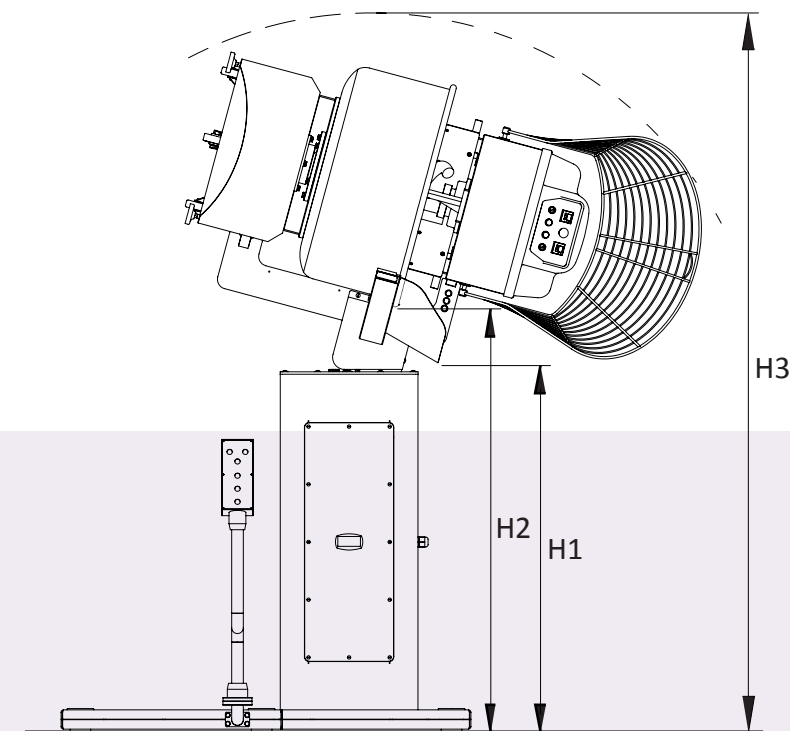
|         |    |     |    |     |     |         |       |     |     |     |     |     |     |      |      |
|---------|----|-----|----|-----|-----|---------|-------|-----|-----|-----|-----|-----|-----|------|------|
| ARS-100 | 8  | 100 | 5  | 65  | 145 | 100/200 | 10/20 | 170 | 165 | 153 | 168 | 182 | 268 | 1300 | 5.7  |
| ARS-130 | 12 | 130 | 6  | 80  | 193 | 105/210 | 11/22 | 170 | 165 | 160 | 163 | 177 | 283 | 1470 | 6.9  |
| ARS-160 | 15 | 160 | 6  | 100 | 250 | 105/210 | 11/22 | 178 | 165 | 170 | 162 | 176 | 299 | 1630 | 8.5  |
| ARS-200 | 17 | 200 | 6  | 125 | 275 | 105/210 | 11/22 | 178 | 165 | 170 | 161 | 175 | 298 | 1630 | 8.5  |
| ARS-250 | 22 | 250 | 9  | 150 | 320 | 110/220 | 11/22 | 185 | 175 | 168 | 157 | 171 | 301 | 1680 | 9.7  |
| ARS-300 | 27 | 300 | 12 | 180 | 420 | 110/220 | 11/22 | 189 | 183 | 173 | 151 | 165 | 311 | 1730 | 12.5 |

IRIS ARS - D

|           |    |     |    |     |     |         |       |     |     |     |     |     |     |      |      |
|-----------|----|-----|----|-----|-----|---------|-------|-----|-----|-----|-----|-----|-----|------|------|
| ARS-100-D | 8  | 100 | 5  | 65  | 145 | 95/190  | 10/20 | 170 | 165 | 153 | 168 | 182 | 268 | 1300 | 6.9  |
| ARS-130-D | 12 | 130 | 6  | 80  | 193 | 105/210 | 11/20 | 170 | 165 | 160 | 163 | 177 | 283 | 1470 | 10.2 |
| ARS-160-D | 15 | 160 | 6  | 100 | 250 | 110/220 | 11/22 | 178 | 165 | 170 | 162 | 176 | 299 | 1630 | 12.5 |
| ARS-200-D | 17 | 200 | 6  | 125 | 275 | 110/220 | 11/22 | 178 | 165 | 170 | 161 | 175 | 298 | 1630 | 12.5 |
| ARS-250-D | 22 | 250 | 9  | 150 | 320 | 105/210 | 11/22 | 185 | 175 | 168 | 157 | 171 | 301 | 1680 | 17.2 |
| ARS-300-D | 27 | 300 | 12 | 180 | 420 | 105/210 | 11/22 | 189 | 183 | 173 | 151 | 165 | 311 | 1730 | 17.2 |



Altezza minima soffitto: 3.20 mt  
 Minimum ceiling height: 3.20 mt  
 Hauteur minimum du plafond: 3.20 mt  
 Altura mínima del techo: 3.20 mt  
 Minimale Deckenhöhe: 3.20 mt



Percentuale di acqua nell'impasto con IRIS ARS: 55%; Percentuale di acqua nell'impasto con IRIS ARS-D: 45%.

Hydration percentage on IRIS ARS: 55%; Hydration percentage on IRIS ARS-D: 45%.

Pourcentage hydratation IRIS ARS: 55%; Pourcentage hydratation IRIS ARS-D: 45%.

Porcentaje de hidratación mínima IRIS ARS: 55%; Porcentaje de hidratación mínima IRIS ARS-D 45%.









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# IRIS ARB - ARS

L'azienda si riserva il diritto di apportare eventuali modifiche nell'ottica di un continuo miglioramento dei propri prodotti.  
The Manufacture reserves the right to make any change to the product with the purpose of improving its quality.

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photo: www.andreacracco.it