

# IBT

## TWIN ARMS MIXER WITH FIXED BOWL

**MIXER**  
ART OF MIXING

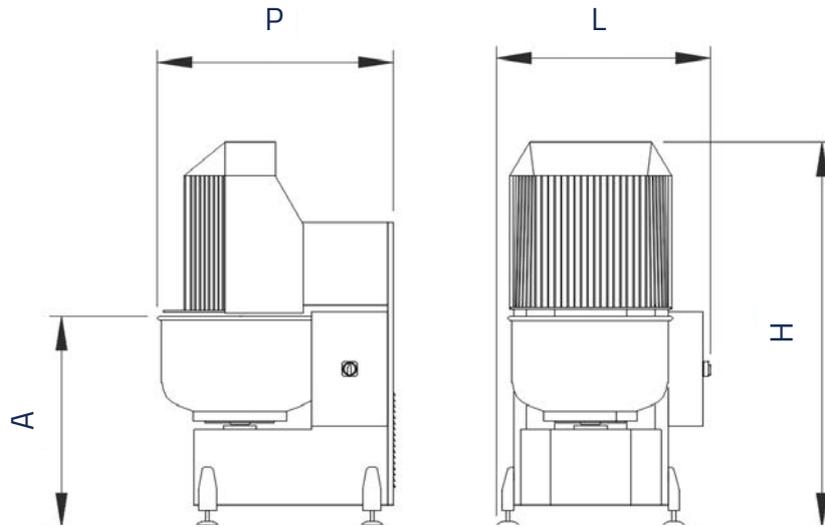
PROFESSIONAL

### CAPACITY (kg)

- 50
- 100
- 130
- 150



### TECHNICAL FEATURES



### TECHNICAL DATA

MODEL		IBT/50	IBT/100	IBT/130	IBT/150
Dough capacity (min./max) *	kG	5/45	8/90	10/130	10/150
Flour capacity (min./max) *	kg	3/28	5/56	6/80	6/90
Water capacity (min./max) *	lt	2/17	3/34	4/50	4/60
Bowl volume	lt	70	150	200	230
% water/flour minimum	%	55	55	55	55
Twin arms turns 1st / 2nd speed (50/60 Hz)	rpm	37/57	31/62	31/62	31/62
Bowl turns 1st / 2nd speed (50/60Hz)	rpm	7/11	6/12	6/12	6/12
Motor power 1st / 2nd speed	kw	1.5/2.2	3/4,4	3/4,4	3/4,4
Current drawn V 230 / 400	A	8.5/6	14/10	14/10	16/10
Height from bowl edge	A mm	750	890	910	960
Total depth	P mm	770	1000	1110	1110
Total width	L mm	750	860	910	910
Total height	H mm	1380	1650	1700	1700
Net weight	kg	380	610	640	655

\*: capacity based on the percentage of liquid/flour = 60%.

All data are to be considered as nominal, MIXER srl reserves the right to make any changes to the product and/or technical specifications without notice.

### STANDARD FEATURES

- Painted steel rack raised from the ground on 4 adjustable feet.
- Bowl, arms and safety-guard made of stainless steel.
- Two-speed motor for arms and bowl.
- Tools driven via pulleys and V-belts with oil bath reduction gear.
- Power surge and voltage overload protection.

### CONTROL PANEL

#### IBT/BASIC (without timers)

- Two independent buttons for 1° and 2° speed.
- STOP/EMERGENCY push button.

#### IBT/ STANDARD

- Two timers, one for each speed with automatic shift from low to high speed.
- Two independent buttons for 1° and 2° speed.
- STOP/EMERGENCY push button.

### ON REQUEST

- Stainless steel structure.
- Special voltage/frequency 230/50 - 220/60 - 380/60.
- Wooden crate packaging.