

# IBT.E

BEATER ARMS MIXER WITH  
REMOVABLE BOWL/TROLLEY

**MIXER**  
ART OF MIXING

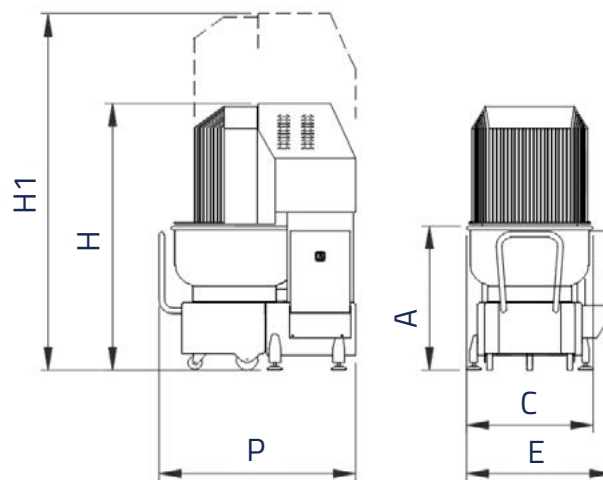
PROFESSIONAL

CAPACITY (kg)

- 130
- 150



### TECHNICAL FEATURES



### TECHNICAL DATA

MODEL		IBT.E 130	IBT.E 150
Dough capacity (min./max) *	kg	10/130	10/150
Flour capacity (min./max) *	kg	6/80	6/90
Water capacity (min./max) *	lt	4/50	4/60
Bowl volume	lt	200	230
% water/flour minimum	%	55	55
Twin arms turns 1st/ 2nd speed (50/60hz)	rpm	31/62	31/62
Bowl turns 1st / 2nd speed (50/60hz)	rpm	5.5/11	5.5/11
Motors power 1st/2nd speed	kw	3.9/5.7	3.9/5.7
Current drawn V 230/400	A	27.5/13	27.5/13
Height from bowl edge	A mm	980	1035
Total depth	P mm	1320	1320
Bowl width	C mm	850	850
Total width	E mm	980	980
Total height	H mm	1800	1800
Total height with safety guard open	H1 mm	2250	2250
Net weight	kg	830	845

\*: 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 independent 2-speed motors for spiral and bowl.
- Movement is transmitted to the arms by means of pulleys and V-belts with reduction gear in oil bath.
- Movement is transmitted to the bowl by means of a coupling with elastic and tilting clutch wheel and belt speed reducer.
- Bowl carrying trolley on wheels.
- Release/connection of trolley and head lifting/descent by hydraulic cylinders commanded by dedicated control unit.
- Electric panel located in separate cabinet on the right side of the machine.
- Electric commands with two timers, setting of work time with automatic shift from 1st to 2nd speed.
- Opening/closing control with hold-to-run buttons.

### ON REQUEST

- Rack and guard in stainless steel with micro-shot peening treatment.
- Computer with 7" touch screen monitor to:
  - a. Program and store 100 recipes;
  - b. Automatic or manual mode;
  - c. Exchange signals with automatic systems for dosage of ingredients;
  - d. Active protection of mechanical and electrical components of the machine;
  - e. Display of kneading temperature (if the necessary optional equipment is purchased);
  - f. Management of codes and description of anomalies/alarms including language selection (languages available: IT-UK-FR- ES – D).
- System to vary the speed of the tools by inverter.
- Automatic opening at end cycle.
- Electric panel on left.
- Electric panel separate from the machine body (max. 2 m).
- Couple of connections for lateral discharge lifters.
- Special voltage/frequency.
- Packaging in wooden crate.