



IP 50-120 M-B

impastatrici per carne

meat mixers

- Costruzione con mobile e ruote in acciaio inox AISI 304.
- Vasca ribaltabile per lo scarico.
- Pale in acciaio inox AISI 304 facilmente rimovibili senza attrezzi.
- Sistema di riduzione a doppio stadio cinghie-ingranaggi.
- Comandi in acciaio inox IP67 con inversione.
- Coperchio con micro di sicurezza.
- Sistema Monopala.
- Semplice ed immediato.
- Ideale anche per impasti duri e insalate.
- Sistema Bipala ideale per carni fresche:
- Veloce mescola grazie all'esclusivo sistema con raschiatore.
- Capacità minima pari a 10% capienza vasca.
- AISI 304 stainless steel base and castors.
- Tilting tank.
- Removable AISI 304 stainless steel blades (no tools required).
- Belt and gear drive.
- IP 67 stainless steel controls with reverse.
- Safety microswitch on the cover.
- M version (single mixing arm)
- Simple and easy to use.
- Perfect for hard mix and salad.
- B version (one shaft + one scraping blade) perfect for fresh meat mix:
- Fast mixing thanks to the exclusive scraping blade.
- Minimum loading required: 10% max capacity.



IP 120



1. IP 50 - IP 120 B



2. IP 50-120 M



3. Comandi IP 67 in acciaio inox
Stainless steel IP 67 controls

USO/USE

IMPASTI MOLTO DURI (patate e farina)
VERY HARD MIXTURES (potatoes and wheat)

IMPASTI DURI (carne fresca + addensanti)
HARD MIXTURES (fresh meat + solids)

IMPASTI MEDI (carne fresca)
MEDIUM MIXTURES (fresh meat)

IMPASTI LIQUIDI (carne fresca + liquidi)
SOFT MIXTURES (fresh meat + liquids)

PRODOTTI SECCHI (spezie e polveri)
DRY MIXTURES (powders and spices)

INSALATE
SALADS

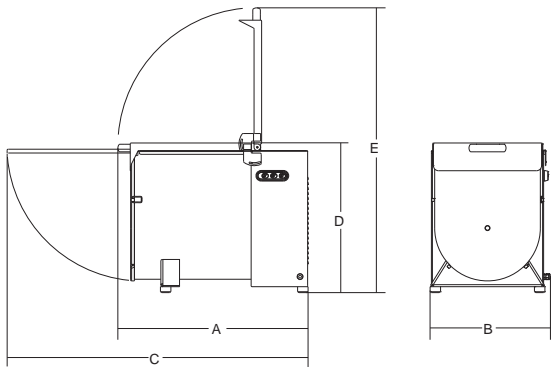
| | IP 10/20 M | IP 30/50 M Y14 | IP 50 M | IP 50 B | IP 120 M | IP 120 B | IP 50-80 XP BA | IP 120-180 XP BA |
|--------------------|------------|----------------|---------|---------|----------|----------|----------------|------------------|
| IMPASTI MOLTO DURI | Green | Green | Red | Red | Red | Red | Green | Green |
| IMPASTI DURI | Green | Green | Red | Red | Red | Red | Green | Green |
| IMPASTI MEDI | Green | Green | Green | Green | Green | Green | Green | Green |
| IMPASTI LIQUIDI | Green | Green | Green | Green | Green | Green | Green | Green |
| PRODOTTI SECCHI | Green | Green | Green | Green | Green | Green | Green | Green |
| INSALATE | Green | Green | Green | Green | Green | Green | Green | Green |

- Ideale per l'uso
Ideal for the use
- Utilizzabile con pala specifica
Usable with recommended shaft
- Utilizzabile
Usable for this product
- Sconsigliata
Not recommended for this use

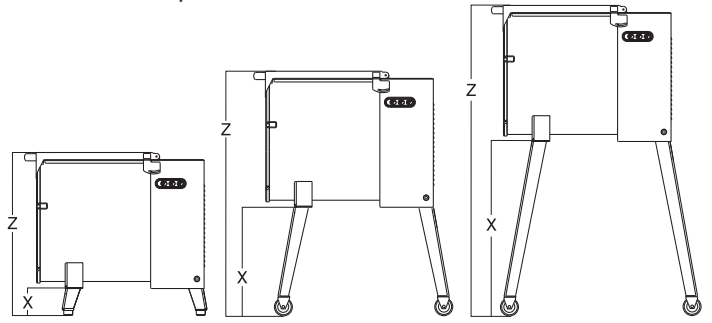


IP 50

IP 30-50 M Y14



IP 30-50 M Y14 optionals



Gambe basse con piedino
Short legs with feet

Gambe medie con ruote e freno
Medium legs with wheels and brake

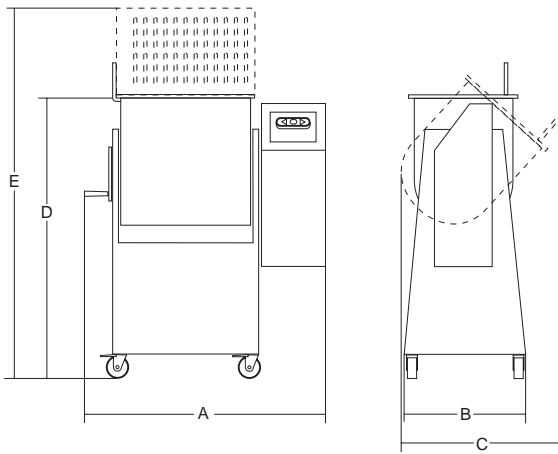
Gambe alte con ruote e freno
Longer legs with wheels and brake

IP 30 M Y14
X: 150 mm / Z: 650 mm
IP 50 M Y14
X: 150 mm / Z: 720 mm

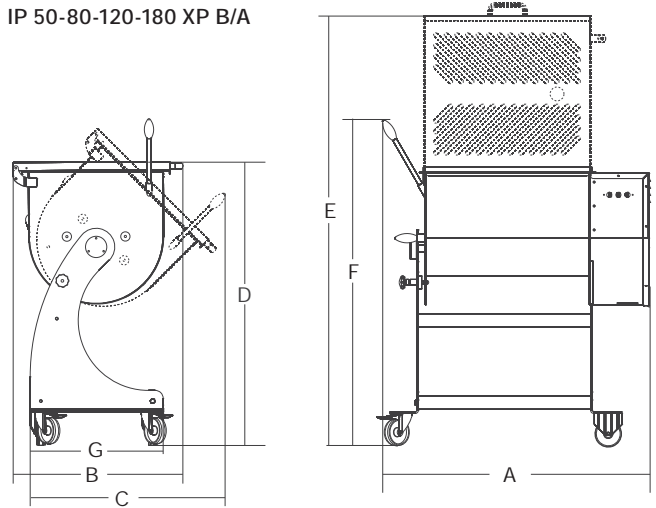
IP 30 M Y14
X: 440 mm / Z: 940 mm
IP 50 M Y14
X: 440 mm / Z: 1010 mm

IP 30 M Y14
X: 610 mm / Z: 1110 mm
IP 50 M Y14
X: 610 mm / Z: 1180 mm

IP 50-120 M-B



IP 50-80-120-180 XP B/A



Potenza
Power
Spannung
Puissance

Alimentazione
Power source
Betriebsspannung
Alimentation

Dimensioni vasca
Tank dimensions
Becken abmessungen
Dimensions cuve

Capacità
Capacity
Kapazität
Capacité

Peso netto
Net weight
Nettogewicht
Poids net

Dimensioni imballo
Shipping
Verpack abmessungen
Dim. emballage

Peso lordo
Gross weight
Bruttogewicht
Poids brut

| | watt/Hp | | mm | lt/Kg | A | B | C | D | E | F | G | Kg | mm | kg |
|---------------------|--------------------------------------|---------------|---------|---------|------|-----|------|------|------|------|-----|-----|---------------|-----|
| IP 30 M Y14 | 1ph 850/1,1 3ph 1100/1,5 | 230-400V/50Hz | 300x400 | 42/30 | 680 | 365 | 1120 | 530 | 975 | - | - | 49 | 720x570x770 | 59 |
| IP 50 M Y14 | 1ph 850/1,1 3ph 1100/1,5 | 230-400V/50Hz | 410x480 | 88/50 | 750 | 465 | 1250 | 595 | 1120 | - | - | 59 | 870x840x760 | 74 |
| IP 50 M New | 1ph 850/1,1 3ph 1100/1,5 | 230-400V/50Hz | 400x470 | 88/50 | 840 | 500 | 750 | 1075 | 1280 | - | - | 96 | 1200x670x1300 | 116 |
| IP 50 B | 1500/2 | 230-400V/50Hz | 400x470 | 88/50 | 840 | 500 | 750 | 1075 | 1280 | - | - | 100 | 1200x670x1300 | 120 |
| IP 120 M | 1850/2,5 | 230-400V/50Hz | 640x500 | 163/120 | 1000 | 500 | 820 | 1100 | 1300 | - | - | 125 | 1200x670x1300 | 145 |
| IP 120 B | 1850/2,5 | 230-400V/50Hz | 640x500 | 163/120 | 1000 | 500 | 820 | 1100 | 1300 | - | - | 125 | 1200x670x1300 | 145 |
| IP 50 XP BA | 1ph 370/0,5 (x2) 3ph 530/0,7 (x2) | 230-400V/50Hz | 420x500 | 88/50 | 810 | 630 | 730 | 1030 | 1617 | 1220 | 500 | 85 | 1200x670x1300 | 105 |
| IP 80 XP BA | 1ph 370/0,5 (x2) 3ph 530/0,7 (x2) | 230-400V/50Hz | 620x500 | 110/80 | 1000 | 630 | 730 | 1030 | 1617 | 1220 | 500 | 90 | 1200x670x1300 | 110 |
| IP 120 XP BA | 1ph 750/1 (x2) 3ph 1100/1,5 (x2) | 230-400V/50Hz | 660x550 | 163/120 | 1092 | 700 | 855 | 1030 | 1717 | 1209 | 620 | 138 | 1450x750x1300 | 167 |
| IP 180 XP BA | 1ph 750/1 (x2) 3ph 1100/1,5 (x2) | 230-400V/50Hz | 995x550 | 250/180 | 1422 | 700 | 855 | 1030 | 1717 | 1209 | 620 | 152 | 1450x750x1300 | 182 |

Potencia
Potência
Мощность
功率

Alimentación
Alimentação
Электропитание
電源

Dimensiones cuba
Dimensões tanque
Размеры ванны
攪拌桶容積

Capacidad
Capacidade
Емкiстiсть
容積

Peso neto
Peso líquido
Вес нетто
淨重

Dimensiones embalaje
Dimensões embalagem
Размеры упаковки
包裝尺寸

Peso bruto
Peso bruto
Вес брутто
毛重