

- The machine is used in bread and pastry bakeries for producing soft doughs such as those for confectionery, french bread, sandwich bread, grissini, etc.
- Built with an enbloc structure of thick steel
- Dipping arms and kneading tools in one piece, made of X5 Cr Ni 1810 stainless steel
- X5 Cr Ni 1810 thick stainless steel bowl
- Integral safety guard, made of X5 Cr Ni 1810 stainless steel
- Helical gears made of spheroidal cast iron operating in an oil bath
- Shafts and tools mounted on ball bearings
- The electric system and the control panel are graded protection class IP 55; the motor is class IP 44
- Can be provided with 1 or 2 speeds, or with timers on request

The machine is built to comply with the accident prevention, hygiene and electric standards in force

Use other than those envisaged by the manufacturer are forbidden without the latter's authorization



IBT 80

DOUBLE ARM MIXER
WITH FIXED BOWL
DOUGH CAPACITY KG. 80

pietrobeto

BAKERY AND PASTRY EQUIPMENT

TECHNICAL FEATURES

Installed power:	kw 2.2 (machine with 1 speed) kw 2.2 (machine with 2 speeds)		
Voltage:	230V/50 Hz, 3+E 400V/50 Hz, 3+E		
Total weight:	kg 622		
Bowl capacity:	kg 80	Bowl volume:	lt 120
Internal bowl diameter:	mm 630	Bowl depth:	mm 408
Tools bearings/minute:	n°44 (machine with 1 speed) n°29-44 (machine with 2 speeds)		
Bowl rotation speed:	rpm 7.6 (machine with 1 speed) rpm 4.8-7.6 (machine with 2 speed)		

FUNCTIONING

After placing the ingredients in the bowl, positioning the mixing tools and closing the safety guard, the machine can be started, using the controls on the control panel.

The mixing is quite fast and the batch which results is very well mixed without being overheated with a consequent good proofing of the dough. If needed, other ingredients can be added while the machine is functioning.

Thanks to its bowl shape, the dough can be easily removed.

Dimensions in millimeters

