



Cast iron structure and bowl trolley

Cast iron tool arms

X5 Cr Ni 1810 stainless steel kneading tools

X5 Cr Ni 1810 thick stainless steel bowl

Safety guard structure made of X5 Cr Ni 1810 stainless steel and guard made of plexiglass

Helical gears made of spheroidal cast iron operating in an oil bath

Shafts and kneading arms mounted on ball bearings

Electric automatic upstroke and downstroke of the kneading tools

Practical and functional system for locking/releasing the removable trolley.

The trolley may be easily transported even with full bowl

The electric system and the control panel are graded protection class IP 55; the motor is class IP 44

Machine with 2 speeds and two timers

- On request:
  - dairy version
  - back side controls

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

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

# IBT 300SE

DOUBLE ARM MIXER WITH REMOVABLE  
BOWL AND ELECTRICAL TOOL LIFTING  
300 KG. DOUGH CAPACITY

**pietrobeto**  
BAKERY AND PASTRY EQUIPMENT

## TECHNICAL FEATURES

Installed power:	kW 6	n° 29/44 beatings/minute
Voltage:	230/50/3+E 400/50/3+E 220/60/3+E	
Total weight:	kg 2100	
Trolley weight:	kg 300	
Bowl capacity:	kg 300	
Bowl volume:	lt. 505	
Internal bowl diameter:	mm 1090	
Bowl depth:	mm 568	

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## FUNCTIONING

Once the trolley has been locked to the machine, the ingredients loaded in the bowl, the mixing tools positioned and the safety guard lowered, the machine can start to function.

In the control panel, mixing times with the first and second speed can be set in the two timers. Once the machine is started, at the end of the first timer, the second timer will switch on automatically.

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.

The kneading tool can be lifted pressing the buttons in front of the machine; the trolley can be easily unlocked by means of its lever.

Thanks to its bowl shape, the dough can be easily removed. If the trolley has been manufactured with the fasteners, it can be lifted by an elevator.

*Dimensions in millimeters*

