



IBT E

removable bowl
beater arms mixer

130 150

Top quality dough

Reliable, practical
hydraulics system

Increased productivity



The most important objective of Mixer staff in the design and manufacture of beater arms mixers is quality doughs.

For this reason, special care has been taken with the joint fits between fork tool and blade arm and with finding the optimal ratio of bowl speed to tool speed.

Beater arms mixers generally work at higher speeds to give a more refined and accurate processing, which contributes to improve quality of end products. Smaller quantities of dough can also be processed, from around 10% of total capacity and above.

Higher speeds require redimensioned parts and components and a lot of work of Mixer went into producing a series of robust and reliable pieces of equipment.

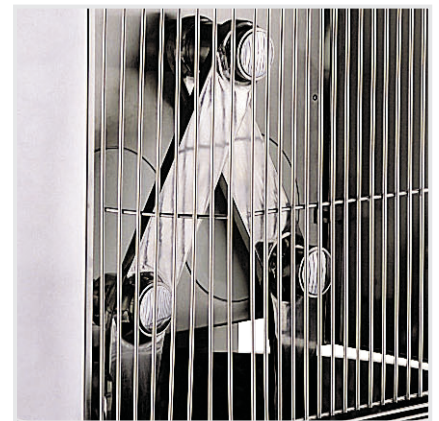
IBTE LINE

IBTE beater arms mixers with removable bowls are flexible both in terms of use and productivity for artisans working with delicate doughs for confectionery and more tenacious kneadings for bread and pizza. IBTE mixers have the advantage of a removable bowl trolley which allows for easy and safe transfer of large quantities of dough to give efficient management during processing, when adding ingredients and when leaving dough to rise.

PRACTICAL AND RELIABLE HYDRAULICS SYSTEM

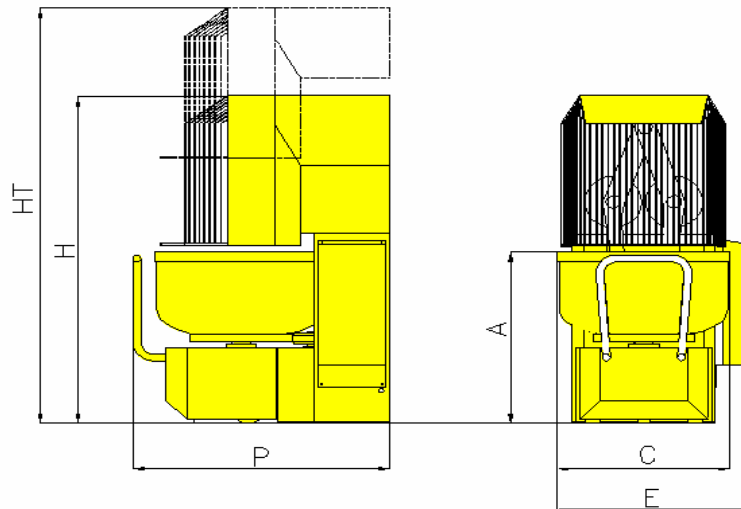
IBTE mixers have been equipped with a hydraulic circuit to lift the arm support unit and trolley hook to improve efficiency and make unhooking the trolley more practical as well as simplifying maintenance operations.

OPTIONAL Amongst other options IBTE models can also be produced with stainless steel structure.





IBT E 130-150 REMOVABLE BOWL BEATER ARMS MIXER TECHNICAL FEATURES



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
Arm turns 1st speed (50/60hz)	rpm	31	31
Arm turns 2nd speed (50/60hz)	rpm	62	62
Bowl turns 1st speed (50/60hz)	rpm	5.5	5.5
Bowl turns 2nd speed (50/60hz)	rpm	11	11
Motor power 1st speed	kw	3.9	3.9
Motor power 2nd speed	kw	5.4	5.4
Input current V. 230	A	20	20
Input current V. 400	A	12	12
Height from bowl lip	A mm	910	960
Total length	P mm	1320	1320
Bowl width	C mm	855	855
Total width	E mm	980	980
Total height	H mm	1700	1700
Total height with opened guard	HT mm	2150	2150
Net weight	kg	830	845

***: capacity determined in view of % liquid/flour equal to 60**

SUPPLIED STANDARD EQUIPMENT

Bowl and bowl guard made of AISI 304 stainless steel	Head lifting/descent and release/connection of the trolley through oil-pressure cylinders
Arms made of AISI 431 stainless steel	Overvoltage and overload motor protection
Structure made of ral 9002 white coated steel	Tension 400 V - frequency 50 Hz - 3 phases
Two fixed front feet and two adjustable rear feet	Four meters of cable with CEE plug
Movement transmission to the arms through V belts and oil bath reduction gear, to the bowl through friction wheel	Operating/Maintenance instructions and CE statement of Compliance
Trolley with bowl assembled on wheels	Pallet packaging with nylon

CONTROL PANEL

Two timers setting the working time with automatic shift from 1st to 2nd speed	Start push button
Push button for machine head lifting/descent consent	Stop push button
Push button for head descent/connection of trolley with presence of the operator	Mushroom headed Emergency stop push button
Push button for head lifting/release of trolley with the presence of the operator	

OPTIONAL EXTRA EQUIPMENT

Stainless steel structure	Machine and trolley grey steel ral 9007 coated
Extra-bowl carrying trolley	Extra-bowl carrying trolley grey steel ral 9007 coated
Couple of connections for lifters with side discharge (1 for each trolley)	Special voltage/Frequency: 230/50/3 220/60/3 380/60/3
	Wooden crate