



IBT

fixed bowl beater arms mixer



Top quality mixing
Maximum reliability



The most important objective of Mixer staff in the design and manufacture of beater arm 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.

IBT fixed bowl beater arms mixers meet with all the requirements for delicate confectioner's dough and can also be used with more tenacious doughs for bread and pizza.

Two versions of this model are available:

IBT BASIC 50 Manual version with interlocking bowl and tool speeds, and button for moving from first to second speed.

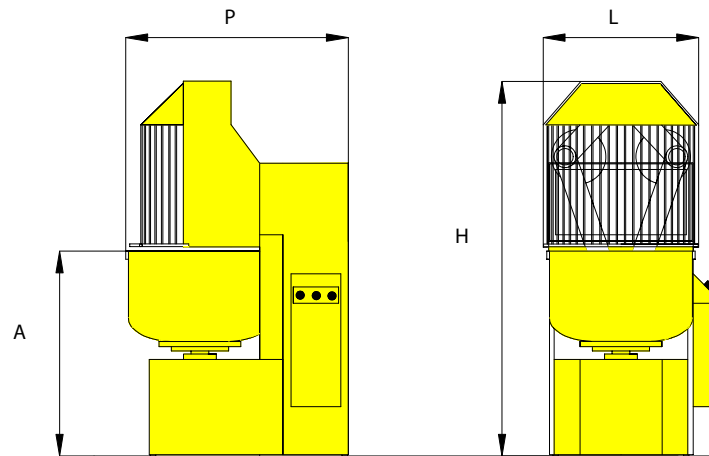
IBT STANDARD 50 - 100 - 130 - 150 Automatic versions with two speeds for arms and bowl and two timers to diversify mixing times at first and second speeds.

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





IBT BEATER ARMS MIXER TECHNICAL FEATURES



TECHNICAL DATA

Model		IB T/50	IB T/100	IB T/130	IB T/150
Dough capacity (min./max) *	kg	5/45	8/90	10/130	10/130
Flour capacity (min./max) *	kg	3/28	5/56	6/80	6/90
Water capacity (min./max) *	lt	2/17	3/34	4/50	4/60
Bowl volume	lt	70	150	200	230
% Water/flour minimum	%	55	55	55	55
Arm turns 1st speed (50/60hz)	rpm	37	31	31	31
Arm turns 2nd speed (50/60hz)	rpm	57	62	62	62
Bowl turns 1st speed (50/60hz)	rpm	7	6	6	6
Bowl turns 2nd speed (50/60hz)	rpm	11	12	12	12
Motor power 1st speed	kw	1.5	3	3	3
Motor power 2nd speed	kw	2.2	4	4	4,4
Input current V. 230	A	8.5	14	14	16
Input current V. 400	A	5	8	8	10
Height from bowl lip	A mm	750	890	910	960
Total length	P mm	770	1000	1110	1110
Total width	L mm	730	840	890	890
Total height	H mm	1380	1650	1700	1700
Net weight	kg	380	610	640	655

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

SUPPLIED STANDARD EQUIPMENT

Bowl and safety guard made of AISI 304 stainless steel	Overvoltage and overload motor protection
Arms made of AISI 431 stainless steel	Tension 400 V - frequency 50 Hz - 3 phases
Structure made of ral 9002 white coated steel	Four meters of cable with CEE plug
Movement transmission through V belts and oil bath reduction gear	Operating/Maintenance instructions and CE statement of Compliance
Two-speed motor	Pallet packaging with nylon

CONTROL PANEL

IB T/BASIC	IB T/STANDARD
Start push button 1st speed	Two timers setting the working time with automatic shift from 1st to 2nd speed
Start push button 2nd speed	Start push button
Mushroom headed Emergency stop push button	Mushroom headed Emergency stop push button

OPTIONAL EXTRA EQUIPMENT

Stainless steel structure	Special voltage/Frequency: 230/ 50/3 220/60/3 380/60/3
Machine ral 9007 grey steel coated	Wooden crate



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