



## 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.

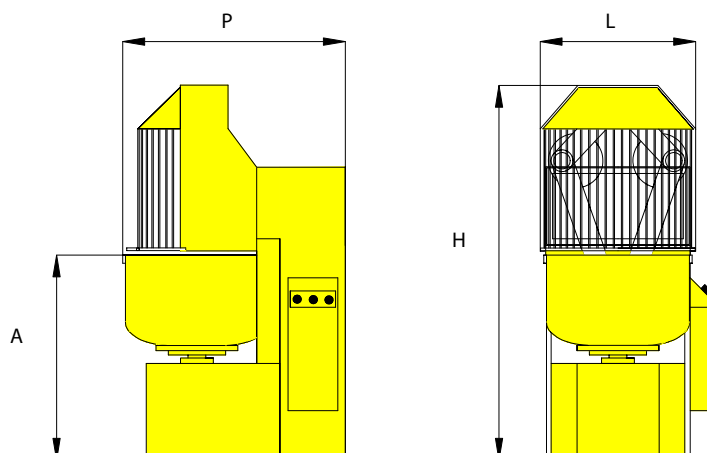
**IBT STANDARD 50 - 100 - 130 - 150** Automatic versions with two speeds for arms and bowl and two timers to diversify mixing times at first and second speeds.

**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                                           |



45 Garema Circuit, Kingsgrove NSW 2208 Australia  
t. +61 2 9740 5122 f. +61 2 9740 5237  
e. info@rvo.com.au