

IBT.E EVO

BEATER ARMS MIXER WITH
REMOVABLE BOWL/TROLLEY

MIXER
ART OF MIXING

PROFESSIONAL

CAPACITY (kg)

- 130
- 150

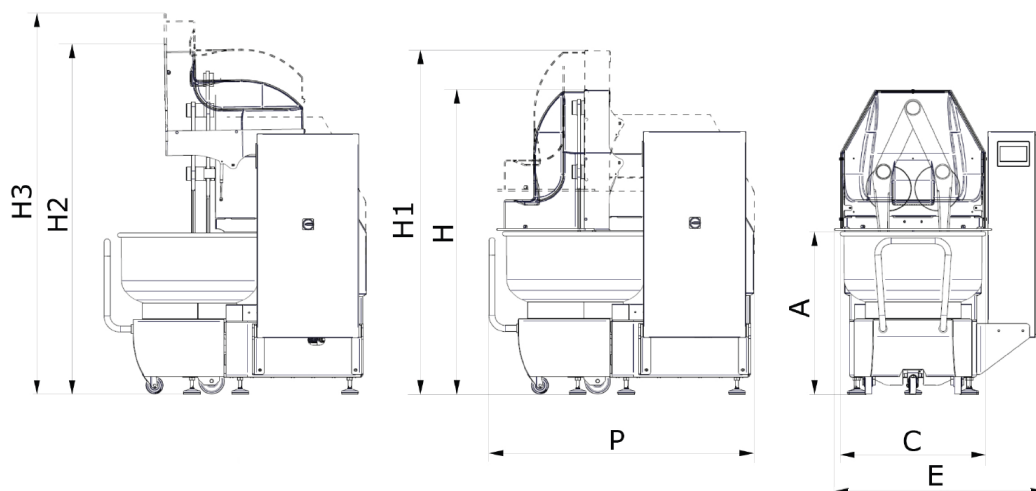


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PROFESSIONAL

TECHNICAL FEATURES



TECHNICAL DATA

MODEL			IBT.E EVO 130	IBT.E EVO 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
Twin arms turns 1st/ 2nd speed (50/60hz)	rpm		31/62	31/62
Bowl turns 1st / 2nd speed (50/60hz)	rpm		5.5/11	5.5/11
Motors power 1st/2nd speed	kw		3.9/6	3.9/6
Current drawn V 230/400	A		9/11.5	9/11.5
Height from bowl edge	A	mm	945	1015
Total depth	P	mm	1550	1550
Bowl width	C	mm	850	850
Total width	E	mm	1230	1230
Total height	H	mm	1780	1780
Total height with open head	H1	mm	2090	2090
Total height with open guard	H2	mm	2060	2060
Total height with open head and guard	H3	mm	2370	2370
Net weight	kg		1040	1050

*: capacity based on the percentage of liquid/flour = 60%

All data are to be considered as nominal, MIXER srl reserves the right to make any changes to the product and/or technical specifications without notice.

STANDARD FEATURES

- Painted steel rack raised from the ground on 4 adjustable feet.
- Bowl and arms made of stainless steel.
- Safety guard made of PETG.
- Two independent 2-speed motors for spiral and bowl.
- Movement is transmitted to the arms by means of pulleys and V-belts with reduction gear in oil bath.
- Movement is transmitted to the bowl by means of a coupling with elastic and tilting clutch wheel and belt speed reducer.
- Bowl carrying trolley on wheels.
- Release/connection of trolley and head lifting/descent by hydraulic cylinders commanded by dedicated control unit.
- Electric panel located in separate cabinet on the right side of the machine.
- Electric commands with two timers, setting of work time with automatic shift from 1st to 2nd speed.
- Opening/closing control with hold-to-run buttons.

ON REQUEST

- Rack and guard in stainless steel with micro-shot peening treatment.
- Computer with 7" touch screen monitor to:
 - Program and store 100 recipes;
 - Automatic or manual mode;
 - Exchange signals with automatic systems for dosage of ingredients;
 - Active protection of mechanical and electrical components of the machine;
 - Display of kneading temperature (if the necessary optional equipment is purchased);
 - Management of codes and description of anomalies/alarms including language selection (languages available: IT-UK-FR- ES – D).
- System to vary the speed of the tools by inverter.
- Water dosing system
- Electric panel on left.
- Electric panel separate from the machine body (max. 2 m).
- Couple of connections for lateral discharge lifters.