

# IBT EVO

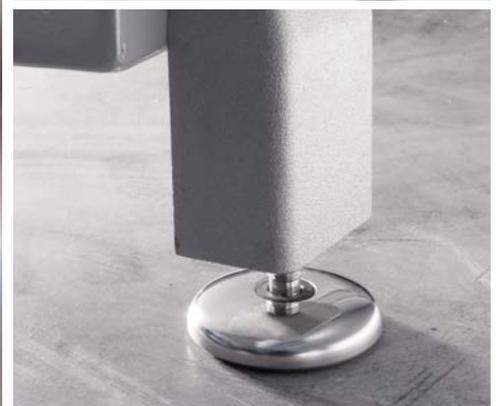
BEATER ARM MIXER  
WITH FIXED BOWL

**MIXER**  
ART OF MIXING

PROFESSIONAL

CAPACITY (kg)

- 50    ▪ 130
- 100    ▪ 150

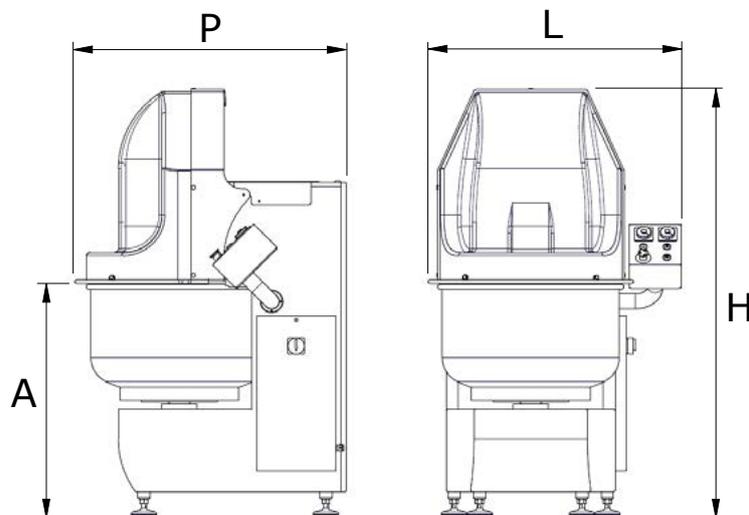


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BEATER ARM MIXER WITH FIXED BOWL

PROFESSIONAL

## TECHNICAL FEATURES



## TECHNICAL DATA

MODEL		IBT EVO/50	IBT EVO/100	IBT EVO/130	IBT EVO/150
Dough capacity (min./max) *	kG	5/45	8/90	10/130	10/150
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
Twin arms turns 1st / 2nd speed (50/60 Hz)	rpm	37/55	31/62	31/62	31/62
Bowl turns 1st / 2nd speed (50/60Hz)	rpm	7/11	6/12	6/12	6/12
Motor power 1st / 2nd speed	kw	1.5/2.2	3.5/4.4	3.5/4.4	3.5/4.4
Current drawn V 230 / 400	A	6/4.5	10/7.5	10/7.5	10/7.5
Height from bowl edge	A mm	790	930	930	1000
Total depth	P mm	880	1070	1240	1240
Total width	L mm	840	1000	1110	1110
Total height	H mm	1430	1700	1750	1750
Net weight	kg	380	610	640	655

\*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-speed motor for arms and bowl.
- Movement transmitted by pulleys and V-belts with gear motor in oil bath.
- Protection against overload and overvoltage.
- Two timers for the setting of work time with automatic shift from 1st to 2nd speed.

## ON REQUEST

- Stainless steel structure
- Machine mounted on wheels
- Computer with 7" touch-screen able to program 100 recipes and work in manual or automatic mode.
- Water dosing system
- System to vary the speed of tools via inverter drive.