

TWIN ARM KNEADING



MADE IN ITALY



- Steel structure white painted using non-toxic paints with food-grade certification.
- Made of outstandingly thick stainless steel with a reinforcement at the base. Available version 55kg / 122 lbs
- The arms are made of outstandingly thick stainless steel and mounted on self-lubricated ball bearings. The left arm is fitted with a “loop back” to capture the dough, while the right arm is designed to extend the dough.
- Made of spheroidal cast iron immersed in an oil bath to guarantee silence and durability.
- Rotary shock absorber that increases the safety level of our machines when the bowl protection is raised or lowered by the operator.
- Available in single-phase 220V/60Hz version with variable speed (INVERTER).
- Drive transmission with pulleys and trapezoidal belts to guarantee maximum silence and reliability. The bowl is connected to a gear motor.
- Anti-shock plexiglass shield. It complies with all health and hygiene regulations (Food processing machinery - Dough mixers - Safety and hygiene requirements EN 453:2000+A1:2009).
- It is equipped with wheels for handling and two stabilising feet, in order to maintain the required hygienic level in your laboratory. Adjustable front support feet.
- Quick coupling / uncoupling system by means quick locks with built-in key, thus reducing cleaning and maintenance times.

SPECIFICATIONS

	IBT55INV	
Dough Capacity (min/max)	5/56 Kg	11/123.5 Lbs
Flour capacity (min/max)	3/35 Kg	7/77 lbs
water Capacity	2/21 Lts	2.11/22.19 Qt
Bowl Volume	80 Lts	21 Gallons
Water / Flour min	60%	
Twin Arms Turns	from 25 to 75 Bmp	
Bowl Turns	from 5 to 15 Rpm	
Bowl Dimension	550 x 340 mm	21,65" x 13.38"
Motor Power	2.2 kW	
Voltage	230V / 1Hp / 50-60 Hz	
Amps	12 Amps	
Plug	Wired (no plug)	
Electric Motor Brake	included	
Net Weight	325 Kg	316 Lbs
Shipping Dimensions	90 x 120 x 170 cm	53" x 48" x 67"
Shipping Weight	395 Kg	871 Lbs

