

cod. 9512

- Cast iron pedestal all in one piece
- Belt transmission from the motor to the main organs
- Gears made of spheroidal cast iron operating in an oil bath
- Stainless steel shafts
- Mechanical movements through bearings and bushes
- Grease lubrication
- Stainless steel side, bowl and fork
- Safety guard made of X5 Cr Ni 1810 stainless steel
- Polyethylene bowl scraping blade with stainless steel support
- Control panel and electric system graded protection class IP 55
- Motor with degree of protection IP 44
- Can be provided with 1 or 2 speeds or single-phase version

**The machine is built to comply with the accident prevention, hygiene and electric standards in force**

**Use other than those envisaged by the manufacturer are forbidden without the latter's authorization**



# INM 60

FORK MIXER  
DOUGH CAPACITY KG. 60

**pietrobeto**  
BAKERY AND PASTRY EQUIPMENT

## TECHNICAL FEATURES

Installed power:	0.75 kw (machine with 1 speed)
	1.10 kw (machine with 2 speeds)
Voltage:	220 V/50 Hz, 3+T 380 V/50 Hz, 3+T
Weight:	285 kg
Dough capacity:	60 kg
Bowl volume:	70 lt
Inside bowl diameter:	632 mm
Bowl depth:	245 mm

### ***Machine with 1 speed:***

Tool rpm: 25  
Bowl rpm: 6

### ***Machine with 2 speeds:***

Tool rpm: 20.5 (1<sup>st</sup> speed)  
Bowl rpm: 5.5 (1<sup>st</sup> speed)  
Tool rpm: 31 (2<sup>nd</sup> speed)  
Bowl rpm: 7.5 (2<sup>nd</sup> speed)

## FUNCTION

All ingredients placed into the bowl, after having lowered the safety guard you can start the mixer. The machine works exactly as the human hands. The dough will result soft, well aired and easy to remove. If needed, other ingredients can be added while the machine is functioning.

## Dimensions in millimeters

