

- Cast iron structure
- Cast iron tool arms
- X5 Cr Ni 1810 stainless steel kneading tools
- X5 Cr Ni 1810 thick stainless steel bowl
- Integral safety guard, made of X5 Cr Ni 1810 stainless steel
- Helical gears made of special cast iron operating in an oil bath
- Shafts and kneading arms mounted on ball bearings
- The electric system and the control panel are graded protection class IP 55; the motor is class IP 44
- Can be provided with 1 or 2 speeds, or with timers on request

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



IBT 45

DOUBLE ARM MIXER
WITH FIXED BOWL
DOUGH CAPACITY KG. 45

pietrobeto

BAKERY AND PASTRY EQUIPMENT

TECHNICAL FEATURES

Installed power: kw 1.1 (1st speed) n° 40 beatings/minute
kw 1.5 (2nd speed) n° 29/44 beatings/minute

Voltage: 220V/50 Hz, 3+E
380V/50 Hz, 3+E

Total weight: kg 320

Bowl capacity: kg 45

Bowl volume: lt 65

Internal bowl diameter: mm 530

Bowl depth: mm 320

FUNCTIONING

After placing the ingredients in the bowl, positioning the mixing tools and closing the safety guard, the machine can be started, using the controls on the control panel.

The dough will result soft, not overheated, well kneaded.

To allow an easy removal of the dough it is possible to lift the right kneading tool.

Dimensions in millimeters

