



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

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

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

# INM 150

FORK MIXER

DOUGH CAPACITY KG. 150

**pietrobeto**

BAKERY AND PASTRY EQUIPMENT

## TECHNICAL FEATURES

Installed power:	kW 1.5 (machine with 1 speed) kW 2.2 (machine with 2 speed)		
Voltage:	230/50/3+E	400/50/3+E	220/60/3+E
Weight:	kg 470		
Dough capacity:	kg 150	Bowl volume:	lt 160
Internal bowl diameter:	mm 821	Bowl depth:	mm 324
<i>Machine with 1 speed:</i>	Tool rpm: 22	Bowl rpm: 5.5	
<i>Machine with 2 speed:</i>	Tool rpm: 20.5 (1 <sup>st</sup> speed)	Bowl rpm: 5 (1 <sup>st</sup> speed)	
	Tool rpm: 31 (2 <sup>nd</sup> speed)	Bowl rpm: 8 (2 <sup>nd</sup> speed)	

## FUNCTIONING

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

