



Data Sheet for IBT Series Planetary Mixer

*Designed by DIRMAK Engineers for
bakery, pastry, pizzeria kitchens*

KEY FEATURES:

- * IBT Series Planetary Mixers Provide Very Intensive, Quick, Homogeneous and Dead Spot Free Mixing
- * It Is Possible To Make Excellent Mixtures With Three Different Apparatus
- * Whisk, Spatula, Hook Are Standart Apparatus
- * Variable Speed Or Three Speeds (With Speed Control)
- * Ergonomic Control Panel
- * Corrosion Resistant Oven Painting
- * Stainless Steel Bowl (AISI 304)
- * Emergency Stop and Timer
- * Silent Operation
- * Stainless Steel Protection Grille
- * The IBT Series Planetary Mixers Are Designed To Meet EU Safety Directives and Are Fully CE Approved
- * Food Contact Parts Are Made Of Stainless Steel For Hygiene and Health.
- * Products Are Lubricated With Lifetime Food Codex Oils
- * Wide Options Range

OPTIONS:

- Different Color Option
- Different Voltage Option
- Chrome Frame
- Different Apparatus Options
- Different Bowl Covers
- Bowl Heaters
- Bowl Holders
- Wheeled Bowl
- Bowl Discharge Systems
- Bowl Scrapers



CAPACITY												
MODEL	BOWL	BREAD DOUGH	PIE DOUGH	CAKE DOUGH	PIECRUST DOUGH	PIZZA DOUGH	CREAM	CHOCOLATE	EGG WHITE	MAYONNAISE	OIL AND SUGAR	PUDDING
IBT 12	10 L	5 kg	4 kg	3 kg	3,5 kg		2 l	14 doz	0,45 l	3 l	4 kg	4,5 kg
IBT 22	20 L	12 kg	8 kg	7,5 kg	8 kg		4 l	27 doz	0,9 l	6 l	8 kg	9 kg
IBT 32	30 L	18 kg	12 kg	13 kg	12 kg	10 kg	6 l	43 doz	1,3 l	9 l	12 kg	13,5 kg
IBT 42	40 L	24 kg	16 kg	15 kg	16 kg	15 kg	8 l	55 doz	1,8 l	12 l	16 kg	18 kg
IBT 64	60 L	36 kg	24 kg	25 kg	24 kg	20 kg	12 l	85 doz	2,55 l	18 l	24 kg	27 kg
IBT 80	80 L	48 kg	32 kg	30 kg	32 kg	20 kg	16 l	110 doz	3,6 l	24 l	32 kg	36 kg
IBT 100	100 L	60 kg	40 kg	40 kg	40 kg	35 kg	20 l	140 doz	5 l	30 l	40 kg	45 kg
IBT 140	140 L	100 kg	55 kg	55 kg	56 kg	50 kg	28 l	195 doz	6,7 l	42 l	56 kg	64 kg
IBT 200	200 L	120 kg	80 kg	80 kg	80 kg	70 kg	40 l	280 doz	10 l	60 l	80 kg	90 kg
IBT 300	300 L	180 kg	120 kg	120 kg	120 kg	105 kg	60 l	420 doz	15 l	90 l	120 kg	140 kg



TECHNICAL FEATURES					
MODEL	BOWL DIAMETER	DIMENSIONS(CM) LxWxH	MOTOR (kW)	VOLTAGE	WEIGHT
IBT 12-VE	260 mm	60 x 45 x 80	0,55	220 V , Variable Speed	70 kg
IBT 22-33	320 mm	55 x 75 x 140	0,5-0,7-0,9	380 V , Three Speeds	120 kg
IBT 22-VE	320 mm	55 x 75 x 140	1,5	220 V , Variable Speed	120 kg
IBT 32-33	360 mm	77 x 71 x 140	0,5-0,7-0,9	380 V , Three Speeds	200 kg
IBT 32-VE	360 mm	77 x 71 x 140	1,5	220 V , Variable Speed	200 kg
IBT 42-33	400 mm	85 x 70 x 150	1-1,5-1,85	380 V , Three Speeds	245 kg
IBT 42-VE	400 mm	85 x 70 x 150	3,0	220 V , Variable Speed	245 kg
IBT 64-33	430 mm	85 x 70 x 150	1-1,5-1,85	380 V , Three Speeds	250 kg
IBT 64-VE	430 mm	85 x 70 x 150	3,0	220 V , Variable Speed	250 kg
IBT 80-33	450 mm	100 x 75 x 160	1,5-2-2,5	380 V , Three Speeds	420 kg
IBT 80-VE	450 mm	100 x 75 x 160	4,0	380 V , Variable Speed	420 kg
IBT 80-VEL	450 mm	100 x 75 x 160	4,0+0,55	380 V , Variable Speed, Bowl Lifter	420 kg
IBT 100 VEL	500 mm	135 x 125 x 200	5 + 0,55	380 V , Variable Speed, Bowl Lifter	550 kg
IBT 140 VEL	600 mm	155 x 135 x 210	7,5 + 0,55	380 V , Variable Speed, Bowl Lifter	700 kg
IBT 200 VEL	680 mm	160 x 160 x 220	11 + 0,75	380 V , Variable Speed, Bowl Lifter	2.200 kg
IBT 300 VEL	780 mm	160 x 160 x 220	15 + 1,1	380 V , Variable Speed, Bowl Lifter	2.700 kg
IBT 300 DC	780 mm	180 x 160 x 310	15 + 4	380 V , Variable Speed, Bowl Lifter	3.200 kg