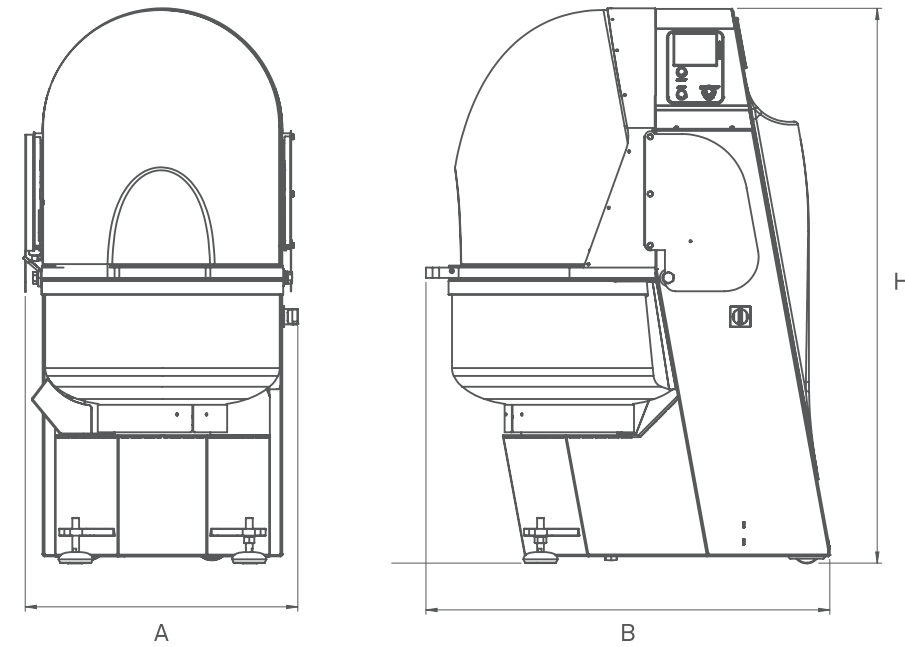


Technical data

Technical drawings
Tekno IBT



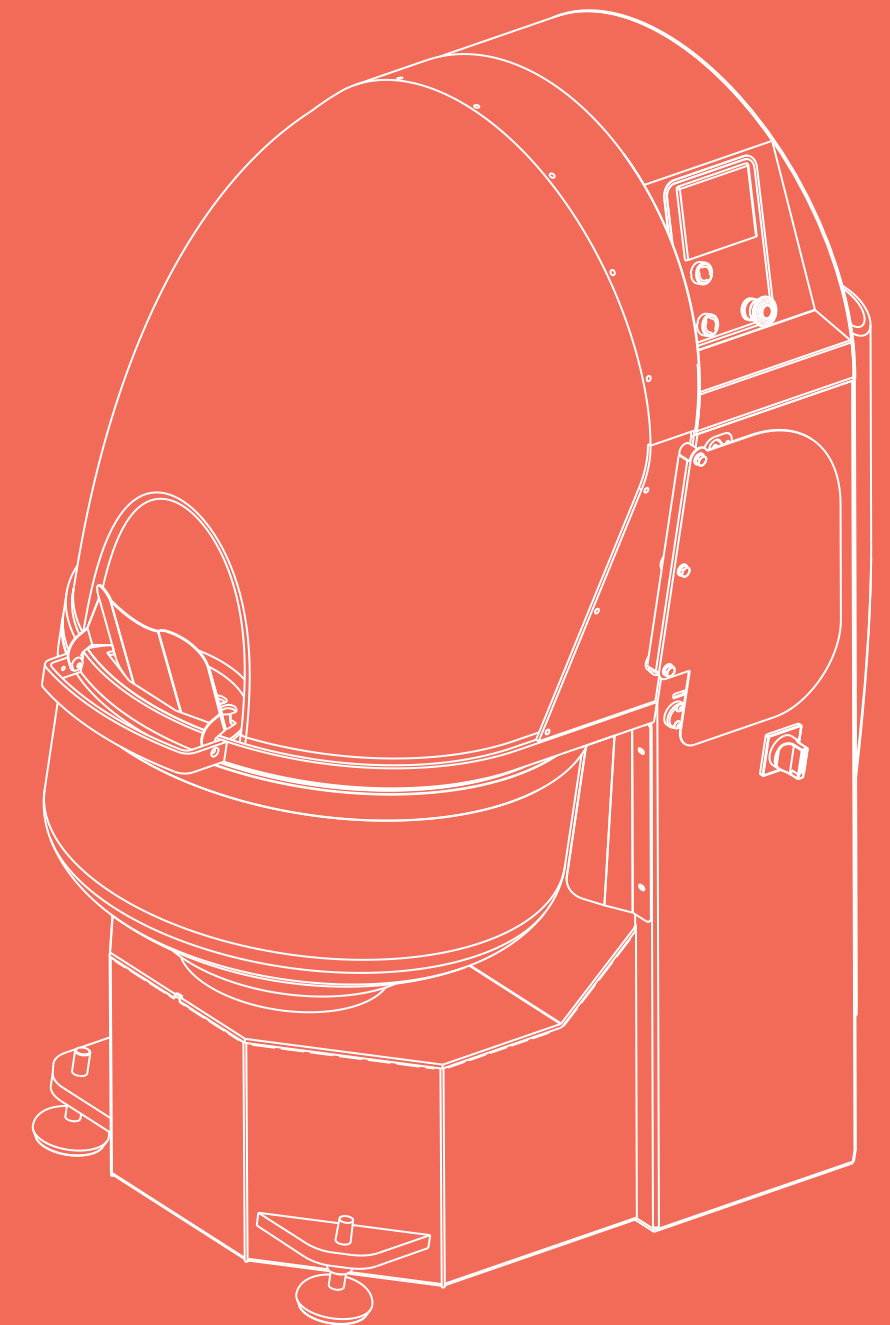
Technical data Tekno IBT	U.M.	IBT45	IBT60	IBT80	IBT100	IBT140	IBT160
		AxBxH		AxBxH		AxBxH	
External dimension	mm	639x972x1458		771x1185x1623		955x1395x1866	
External dimension with pack	mm	800x1150x1730		1100x1330x1900		1690x1150x2300	
Bowl dimension	mm	550x320	550x423	680x400	680x477	780x411	780x512
Dough capacity	Kg	30	45	60	75	90	120
Nominal bowl volume	L	45	60	80	100	140	160
Power supply	Kw	2,2		4		9,2	
Rated supply voltage	V	230-400		230-400		230-400	
Frequency	Hz	50/60		50/60		50/60	
Electrical phases		3P+neutro+terra		3P+neutro+terra		3P+neutro+terra	
Weight	Kg	370	366	562	590	904	904
Weight with packaging	Kg	400	396	636	664	994	994
Rotation per minute							
• 2 speeds model	RPM	31 / 62		31 / 62		31 / 62	
• Variable speed model	RPM	da 36 a 82		da 36 a 82		da 36 a 82	

Tekno Stamap reserves the right to make technical changes at any time and without notice.

Diving

Diving arm mixer

MADE IN ITALY



Tekno Stamap

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Technology boosting creativity

EN

Diving

Diving arm mixer

EXPERIENCE IN DESIGN

Tekno Stamap diving arm mixers are the result of continuous research aimed at using the best technologies for the choice and use of materials and components. This is demonstrated by the upper structure of the cast iron casting gears, which allows to obtain a higher structural rigidity and avoid any oil leakage, which is possible in electro-welded steel structures. The mechanics and the gears, that work completely in an oil bath, guarantee reliability and silence over time. IBT diving arm mixers are particularly suitable for both highly hydrated doughs and for leavened pastry doughs. Diving arms mixers is supplied with

accident-prevention protections in PET, which has a very high mechanical resistance and protects the operator from accidental inhalation of dust and flour generated during the mixing. The machine thus complies with all applicable safety and prevention regulations. The bowl is made of very thick stainless steel by slab turning, it is also reinforced at the base to support all mechanical stresses during mixing.



Ideal for doughs like French bread, sandwich bread, breadsticks, croissants, panettone and brioche

IBT

Mixer
for excellence

Ventilation fan of
dough chamber to
always keep
the right degree of
humidity

Adjustable hydraulic
piston for controlled
descent of the grid

Machine lock
always with arms
in raised position to
facilitate unloading
and cleaning *

* only in version with Variable Speed
and touch screen panel



Great flexibility
of setting and
customization
according to the
individual
needs

Pneumatic piston
to facilitate the
lifting of the
protection

Machine mounted
on wheels



ARMS AND TOOLS

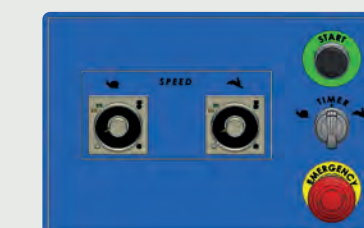
Mixing tools in 316L stainless steel with
tool holder arms in cast aluminum.
Handle for manual adjustment
of the height of the tools.



CONTROL PANEL

• **2 speeds with timer**
The standard panel has a 2 speed selector
with mechanical timer.

• **Programmabile with Touch Screen**
The programmable touch screen is
available as an option, which allows
programming machine time, work cycles
and tool speed.



OPEN SLIDE

Stainless steel slide to insert ingredients
even during processing without the need to
lift the PET protection, easy to clean.

