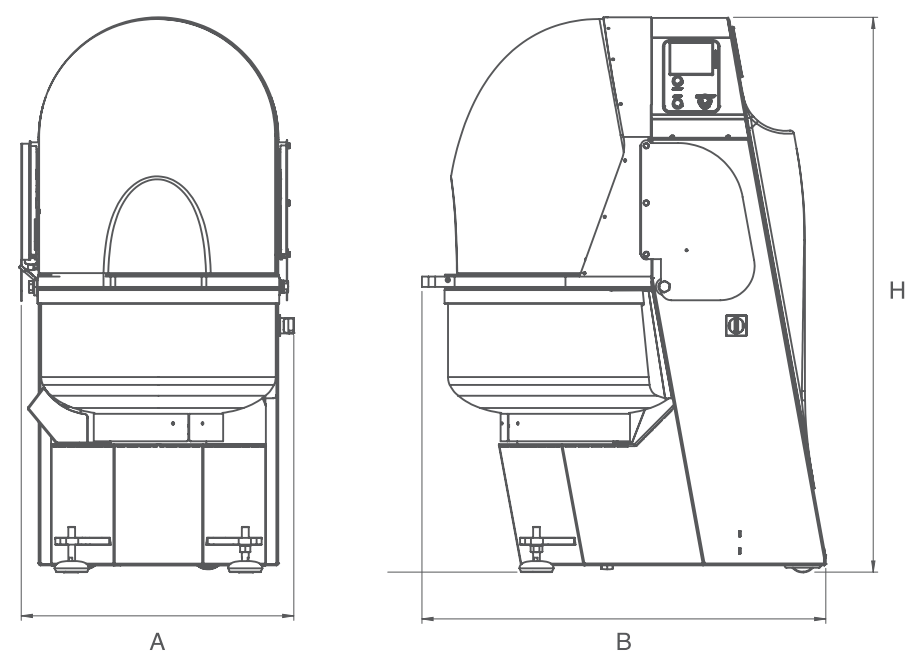


Technical data

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.

Tekno Stamap

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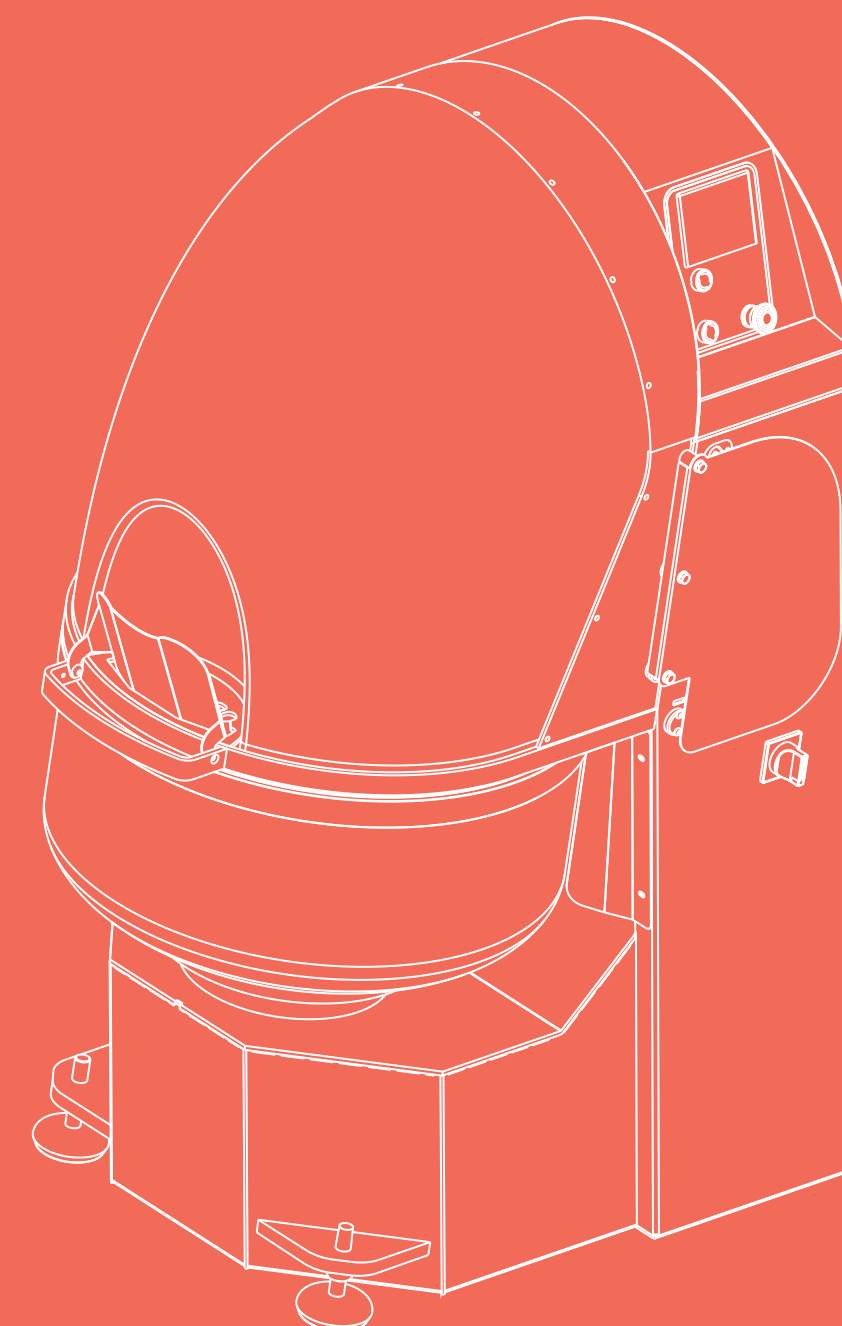
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Diving

Diving arm mixer

MADE IN ITALY



Tekno Stamap
Technology boosting creativity

www.teknostamap.eu

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

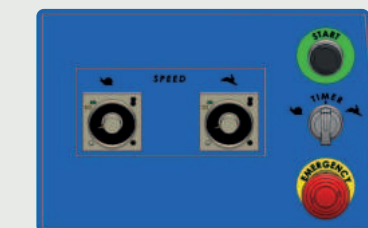
Mixing tools in 316L stainless steel with tool holder arms in cast aluminum. Handle for manual adjustment of the height of the tools.



CONTROL PANEL

• 2 speeds with timer

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



• Programmable 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.

