

PIETROBERTO DOUBLE ARM MIXERS



The ITB & ITF double arm mixers have fixed bowls and are recommended for working delicate and soft dough for bread-making and for confectionery. It airs the dough guaranteeing that it rises considerably during the fermentation phase. Available in 45kg and 80kg they can have one or two speeds with two timers if required. Also recommended for use in dairy factories for the production of mozzarella cheese. Simple, precise mechanical manufacturing with helical gears operating in an oil bath or grease.

- Built with enbloc structure of thick steel
- Dipping arms and kneading tools in one piece, made of X5 Cr Ni1810 stainless steel
- X5 Cr Ni 1810 thick steel bowl
- Integral safety guard made of X5 Cr Ni 1810 stainless steel
- Helical gears made of spheroidal cast iron operating in an oil bath
- Shafts and tools mounted on ball bearings
- The electric system and the control panel are graded protection class IP55; the motor is class IP44
- 1st and 2nd speeds

Optional extras:

Wheels, dairy version, back side controls and can be provided with 2 speeds and 2 timers

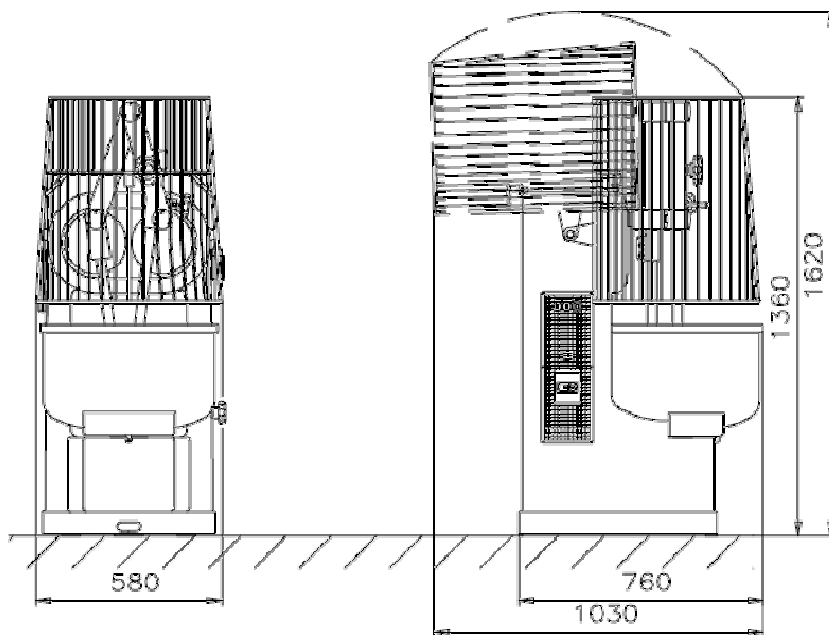
The machine is built to comply with the accident prevention, hygiene and electric standards in force.



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Technical information



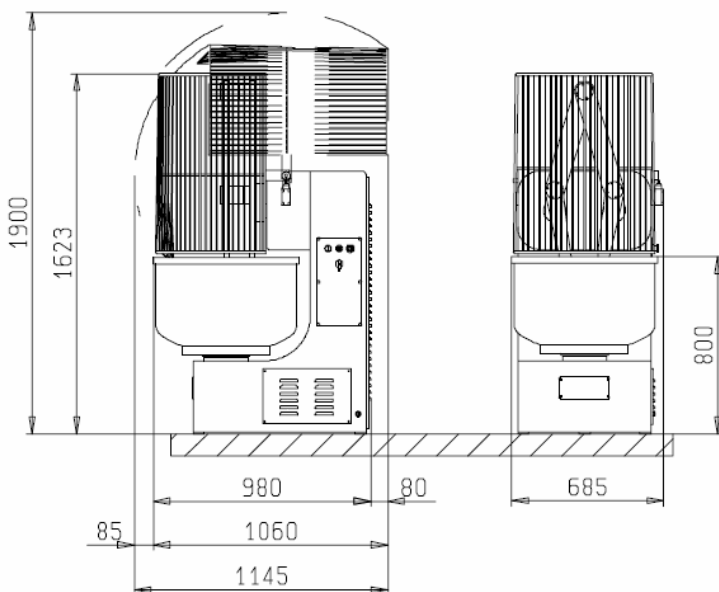
IBT45

**Fixed bowl
double arm
mixers**

Installed power: kw 1,1 (1st speed) 40 beatings / minute kw 1,5 (2nd speed) 29 / 44 beatings / minute

Voltage: 220V/50 Hz, 3 + E 380V/50Hz. 3 + E Total Weight: 320kg

Bowl capacity: 65 litre Internal bowl diameter: 530mm Bowl depth: 320mm



Dimensions in millimeters

IBF80

**Fixed bowl
double arm
mixer**

Installed power: kw 2,2 (1st speed) 44 beatings / minute kw 2,2 (2nd speed) 29 / 44 beatings / minute

Voltage: 220V/50 Hz, 3 + E 380V/50Hz. 3 + E Total Weight: 622kg

Bowl capacity: 80 litre Bowl volume: 120 litre

Internal bowl diameter: 630mm Bowl depth: 408mm

Function

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 mixing is quite fast and the batch which results is very well mixed without being overheated with a consequent good proofing of the dough. If needed, other ingredients can be added while the machine is functioning. Thanks to its bowl shape, the dough can be easily removed.