



IBT 22-33 20 l planetary mixer, stainless steel safety cover, with 3 speed motor (68-136-201 rpm). Oil-less planetary system. Equipped with spiral hook, paddle, whisk.

IBT 22-VE 20 l planetary mixer, stainless steel safety cover, with electronic speed variation (21 –201 rpm). Oil-less planetary system. Equipped with spiral hook, paddle, whisk.

Specification

Floor model, suitable for all kneading, mixing and whipping operations. Body painted with corrosion resistant electrostatical paint or AISI 304 stainless steel option. Equipped with 20 l capacity stainless steel AISI 304 bowl. Powerful asynchronous motor with electronic speed variator. Water protected planetary system. Stainless steel bowl guard. Water proof button control panel with 60 minutes timer. Bowl position device allows the mixer to switch on only when the bowl and safety cover are properly positioned together.

Included Accessories

- 1 of Bowl 20 l mixer
- 1 of Spiral Hook 20 l
- 1 of Paddle 20 l
- 1 of Whisk 20 l

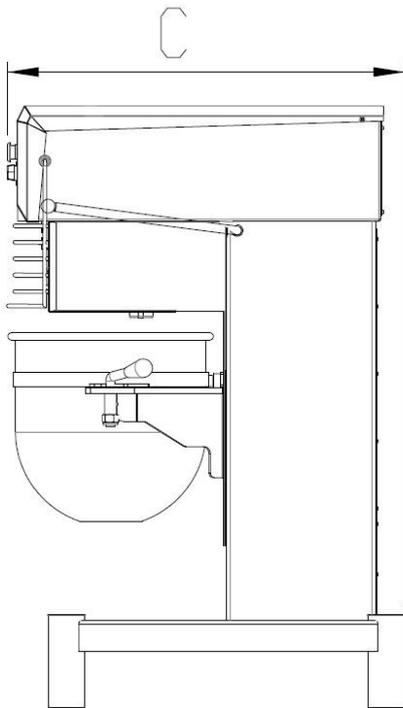
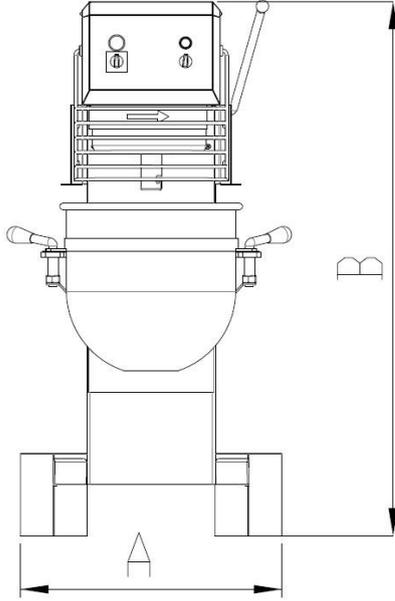


Main Features

- IBT Series planetary mixers provide very intensive, quick, homogeneous and dead spot free mixing . Professional beater mixer that provides all the basic mixer functions; kneading of all sort of pastes, mixing of semi-liquid products, emulsions and various sauces.
- Dirmak accessories are designed for long-term usage under heavy duty conditions. Mixer is equipped with spiral hook, paddle, wire whisk and mixing bowl for 20 l.
- Waterproof button control panel with timer .
- 3 Speed or electronic speed variator.
- Maximum capacity (Flour, with %60 hydration) 5 kg, suitable for 65-200 meals per service.
- Wire safety cover enable to add products while working, thus ensuring operator safety.
- Raising and lowering of the bowl controlled by lever with an automatic locking of the bowl when in the raised position.
- Safety device will automatically stop the machine when the bowl is lowered.
- Stainless steel bowl guard prevents operation when front portion of guard is out of position.
- Covering the stainless steel wire one, limits the flour and unsafe dust particles when used in bakery and pastry preparation.

Construction

- Body painted with corrosion resistant electrostatical paint or AISI 304 Stainless steel option.
- AISI 304 Stainless steel bowl—20 l capacity.
- Asynchronous motor with high start-up torque.
- Water protected planetary system (IP54 electrical controls, IP 32 overall machine)
- Power : 0,5-0,7-0,9 kW for IBT 22-33
1,5 kW for IBT 22-VE
- Planetary movement based on belt driven oil-less planetary system.



Electric

Supply Voltage :

IBT 22-33 380-415 V/3P/50-60Hz

IBT 22-VE 200-220 V/1P/50-60Hz

Electrical Power Max. :

IBT 22-33 0,5-0,7-0,9 kW

IBT 22-VE 1,5 kW

Capacity

Performance (Up to) : 5 Kg / Cycle

Capacity : 20 litre

Key Information

Width (A) : 560 mm

Height (B) : 1100 mm

Depth (C) : 700 mm

Shipping Weight : 140 Kg

Dough : 5 Kg with Spiral Hook

Egg Whites : 40 pcs with Whisk

