



TWIN-ARM PLUNGING MIXER MODEL: IBT55INV

The twin-arm plunging mixer is designed and constructed in Italy for bakery, pastry shop and pizzeria professionals who want the best soft yeasted dough (such as panettone, Pandoro, colomba and focaccia). Proper kneading forms a strong and elastic gluten structure within the dough while ensuring adequate aeration. The special movement of the twin-arm mixers (kneading, lifting, stretching and folding) reproduces the action of manual dough kneading, the best way of incorporating air and oxygenating the dough without adding heat. This creates a light, well-leavened dough and a larger volume of finished product in the shortest possible time.

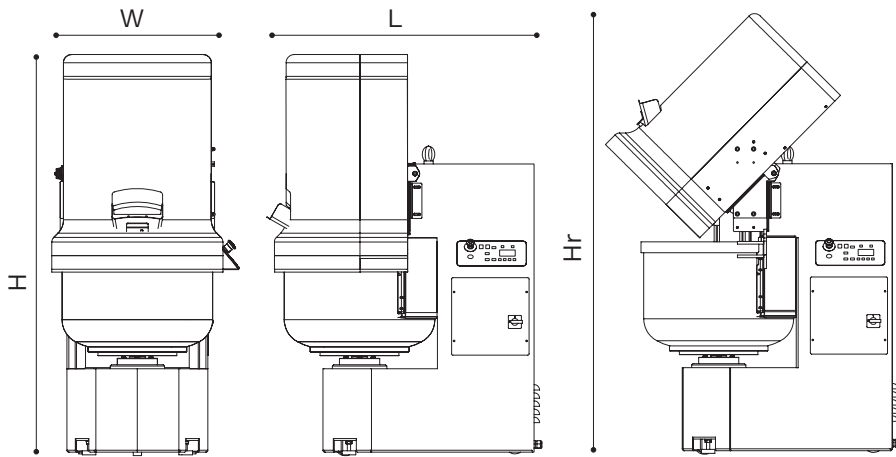
Features:

- Variable speed twin mixing arms with inverter (25 to 75 RPM)
- Programmable digital display (Speed control/Timer)
- Manual or automatic function
- Rotating mixing bowl (with impulse rotation)

Construction:

- Heavy duty load-bearing base structure: painted steel
- Mixing bowl: stainless steel
- Safety guard: highly durable thermoformed transparent PETG plastic
- Mixing arms: special high-resistant stainless steel, monobloc casting
- Spheroidal cast iron gears immersed in an oil bath
- Drive transmission with pulleys and trapezoidal belts



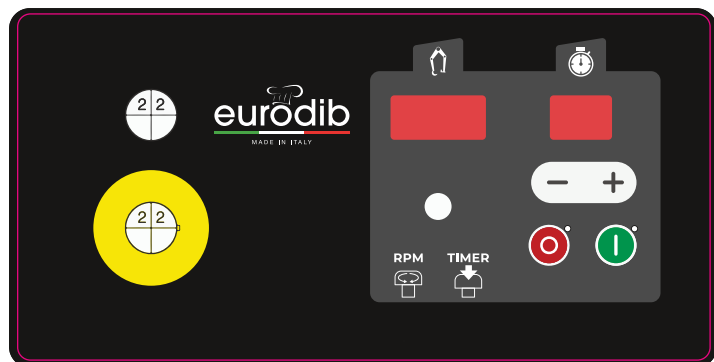


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|---------------------------------------|----------------------------|---------------------|
| POWER | 208-220V (1PH), 2200W, 10A | |
| DOUGH CAPACITY (MIN/MAX)* | 5/56 kg | 11/123.5 lbs |
| FLOUR CAPACITY (MIN/MAX)* | 3/35 kg | 6.6/77 lbs |
| WATER CAPACITY (MIN/MAX)* | 2/21 L | 0.5/5.5 Gal |
| BOWL VOLUME | 80 L | 21 Gal |
| HYDRATION (WATER/FLOUR) | Minimum 60% | |
| TWIN ARMS ROTATION | From 25 to 75 | |
| BOWL ROTATION (CLOCKWISE) | From 5 to 15 | |
| BOWL DIMENSION (W X H) | 550 x 340 mm | 21.7" x 13.8" |
| MACHINE DIMENSIONS (L X W X H) | 98 x 70 x 150 cm | 38.6" x 27.6" x 59" |
| HR (HEIGHT WITH GUARD UP) | 175 cm | 68.9" |
| NET WEIGHT | 312 kg | 688 lbs |
| SHIPPING WEIGHT | 370 kg | 816 lbs |
| SHIPPING DIMENSIONS | 80 x 115 x 165 cm | 31.5" x 45.3" x 65" |

* Dough capacity calculated with 60% of hydration. The maximum capacity may vary depending on the ingredients.

Installation: 500mm (19.7") required on all sides (back/left/right)

Noise level: <70dB



Three access panels (top / rear / side) with quick locks and built-in key to facilitate in periodic checks of the machine.

Safety Features:

- Main ON/OFF power switch
- Emergency STOP button
- Rubber stabilizing feet
- Safety guard: easy-access opening protects from injury and prevents spillage/waste when adding ingredients
- Rotary hydraulic decelerator (shock absorber): prevents injury should the bowl protection slip while lifting or closing



The safety limit switch is located inside the machine to prevent possible tampering.

CE CERTIFIED WITH UL COMPONENTS
WARRANTY: 1 YEAR PARTS AND LABOR

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