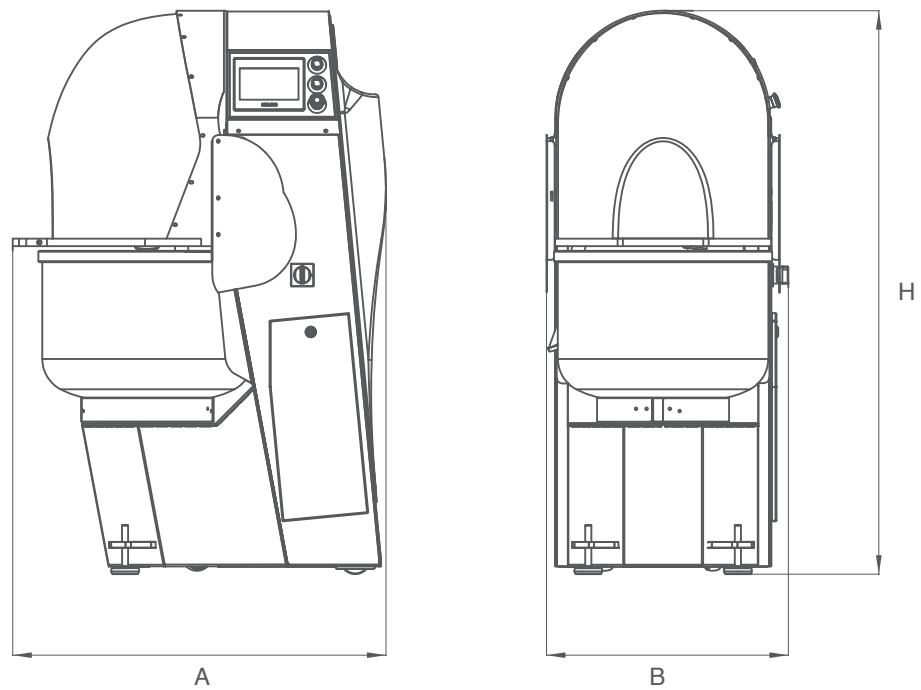


Technical data

Technical drawings
Tekno IBT



Caratteristiche tecniche Tekno IBT	U.M.	IBT45	IBT60	IBT80	IBT100	IBT140	IBT160
		AxBxH		AxBxH		AxBxH	
Machine dimensions (A x B x H)	mm.	985 x 640 x H.1485		1200 x 800 x H.1630		1415 x 955 x H.1875	
Bowl dimension (Ø x H)	mm.	550 x 290	550 x 390	680 x 360	680 x 440	780 x 460	
Dough capacity	Kg.	40	60	80	100	140	160
Nomial bowl volume	L	63	87	130	160,5	210	
Power supply	kW	2,2		4		11	
Rated supply voltage	V	230 - 400					
Frequency	Hz.	50/60					
Electrical phases		3PH + PE (optional TOUCH SCREE / DIGITALE 3PH + N + PE)					
Net weight of the machine	Kg.	370	375	530	540	630	660
Spiral revolutions 1st / 2nd speed							
(50 Hz.) 2 Speed Timer	RPM	36/54		36/63		36/63	
1st / 2nd speed bowl revolutions							
(50 Hz.) Variable speed	RPM	36/84		36/84		36/84	

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

Tekno Stamap®

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36040 Grisignano di Zocco
Vicenza _ Italy

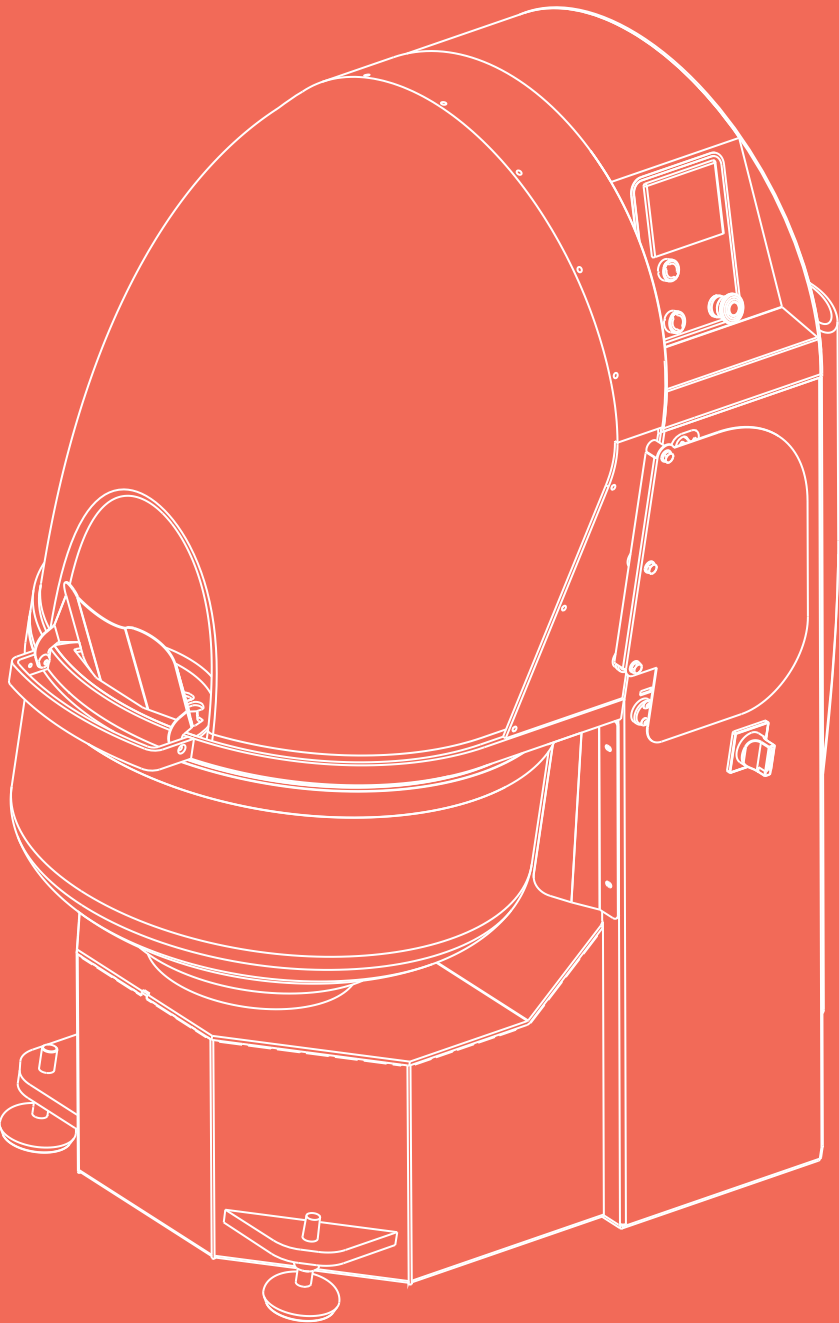
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Diving

Diving arm mixer

MADE IN ITALY



Tekno Stamap
Technology boosting creativity

www.teknostamap.eu

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

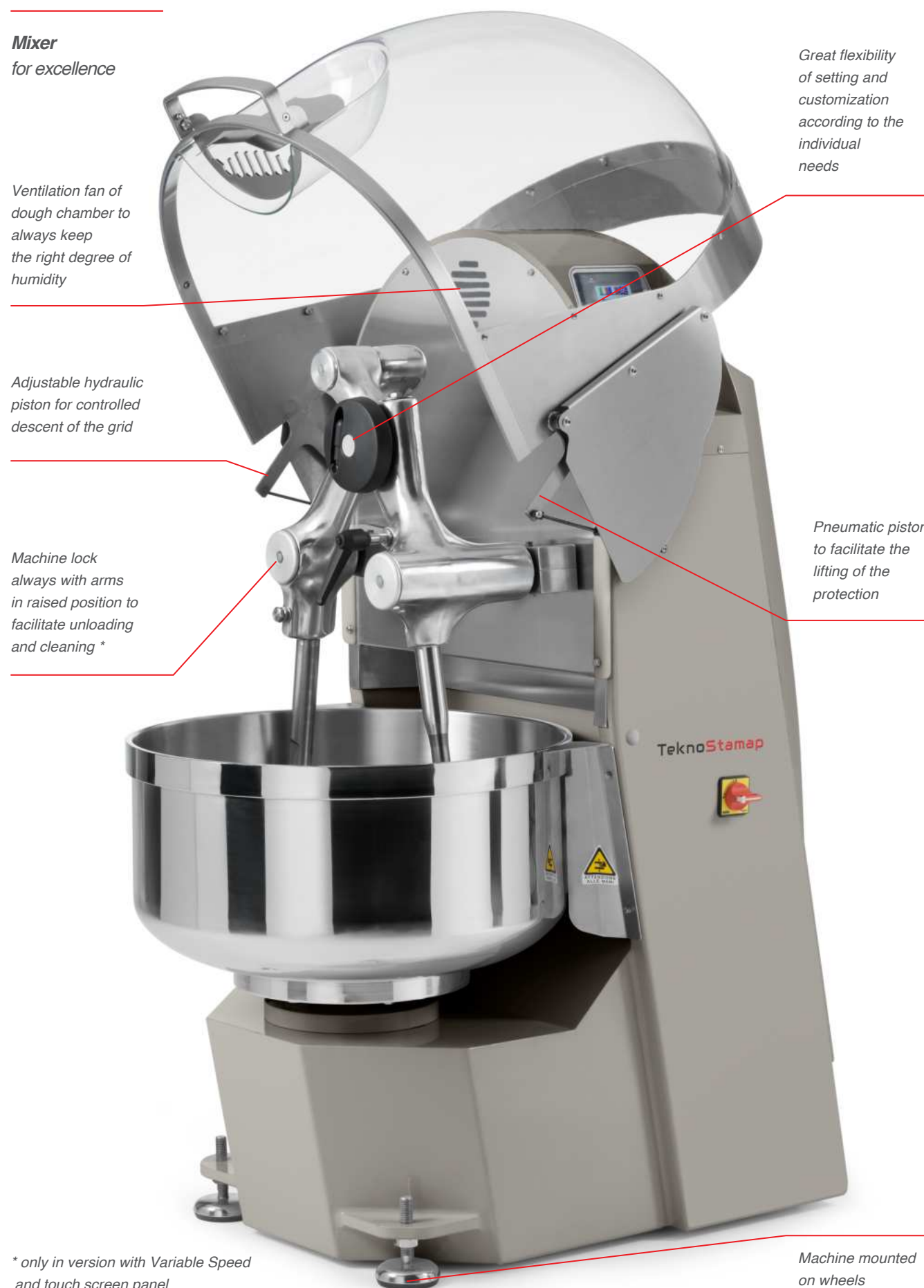
Machine lock
always with arms
in raised position to
facilitate unloading
and cleaning *

Great flexibility
of setting and
customization
according to the
individual
needs

Pneumatic piston
to facilitate the
lifting of the
protection

* only in version with Variable Speed
and touch screen panel

Machine mounted
on wheels



ARMS AND TOOLS

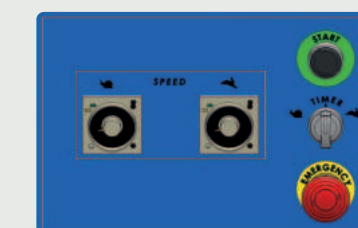
Mixing tools in 316L stainless steel with
tool holder arms in cast aluminum.
Handle for manual adjustment
of the height of the tools.



CONTROL PANEL

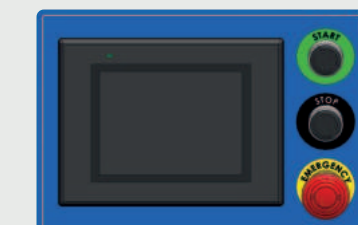
• 2 speeds with timer

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.

