

**Steno**  
EVOLUTIONPLANET

# DIVING ARM

MIXER

40  
50  
60  
80  
100



Made in Italy

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# DIVING ARM

Diving arm mixers are particularly recommended for mixing dough for pastry, bakery and pizza shops.

The operative system, simulating human hand and arm movement, has been tried and tested and is the most efficient system for processing leavened dough.

The product obtained is homogenous and perfectly oxygenated, not subject to excessive overheating and ready for a perfect leavening.

- Heavy-duty structure in painted steel, mounted on wheels
- Lubricated cast-iron gears in an oil bath to guarantee long machine life and silent operation
- Two motors: two speed motor for the movement of the arm mixers, constant-speed motor for bowl rotation. This fundamental characteristic allows a greater dough oxygenation and reduces the processing time
- Easy dough extraction by the simple use of a button that pushes the bowl around
- Arm mixers are made in special high strength stainless steel material
- The right arm mixer is adjustable in height
- Automatic work cycle
- Safety protection in transparent anti-shock material in compliance with CE standards



MIXER

40|50|60|80|100



IBT40/2V

Model		IBT40/2V	IBT50/2V	IBT60/2V	IBT80/2V	IBT100/2V
Dough capacity	Kg.	40	50	60	80	100
Speed		2	2	2	2	2
Number of dives per minute		40 - 60	40 - 60	40 - 60	40 - 60	40 - 60
Width	cm.	65	65	65	75	75
Depth	cm.	87	88	88	103	103
Height	cm.	133	140	142	165	169
Weight	Kg.	300	306	307	489	495
Bowl capacity	Lt.	67	81	95	145	157
Bowl dimensions	cm.	54x29h	55x34h	55x39h	68x40h	68x43h
Kneading arms motor	Kw.	1,5 / 2,2	1,5 / 2,2	1,5 / 2,2	2 / 3,2	2 / 3,2
Bowl motor	Kw.	0,25	0,25	0,25	0,55	0,55