

# DIVING ARM

MIXER

45  
55  
65  
95  
110



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



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IBT45/2V

| Model                      |     | IBT45/2V  | IBT55/2V  | IBT65/2V  | IBT95/2V | IBT110/2V |
|----------------------------|-----|-----------|-----------|-----------|----------|-----------|
| Dough capacity             | Kg. | 45        | 55        | 65        | 95       | 110       |
| 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        | 79       | 79        |
| Depth                      | cm. | 87        | 88        | 88        | 107      | 107       |
| Height                     | cm. | 133       | 140       | 142       | 167      | 167       |
| 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      |