



**IBT 42-33** 40 l planetary mixer, stainless steel safety cover, with 3 speed motor (65 –130 –195 rpm). Oil-less planetary system. Equipped with spiral hook, paddle, whisk.

**IBT 42-VE** 40 l planetary mixer, stainless steel safety cover, with electronic speed variation (20 –195 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 40 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 40 l mixer
- 1 of Spiral Hook 40 l
- 1 of Paddle 40 l
- 1 of Whisk 40 l

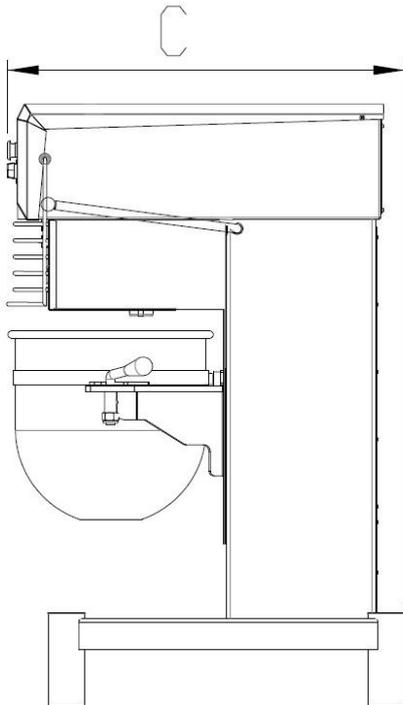
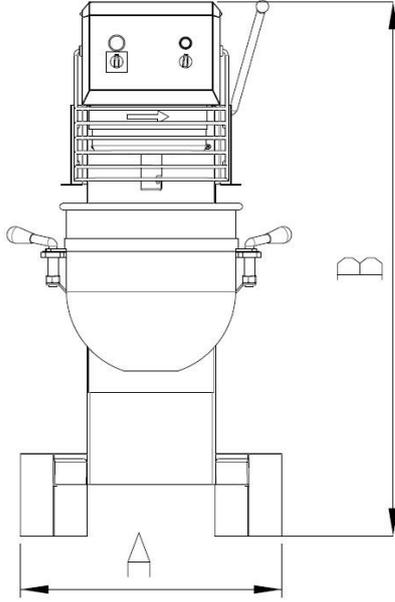


## Main Features

- 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 40 l.
- Waterproof button control panel with timer .
- 3 Speed or Electronic Speed variator.
- Maximum capacity (Flour, with %60 hydration) 10 kg, suitable for 130-400 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—40 l capacity.
- Asynchronous motor with high start-up torque.
- Water protected planetary system (IP54 electrical controls, IP 32 overall machine)
- Power : 1,0-1,5-1,85 kW for IBT 42-33  
3,0 kW for IBT 42-VE
- Planetary movement based on belt driven oil-less planetary system.



## Electric

### Supply Voltage :

**IBT 42-33** 380-415 V/3P/50-60hZ

**IBT 42-VE** 200-220 V/1P/50-60hZ

### Electrical Power Max. :

**IBT 42-33** 1,0-1,5-1,85 kW

**IBT 42-VE** 3,0 kW

## Capacity

**Performance (Up to) :** 10 Kg / Cycle

**Capacity :** 40 litre

## Key Information

**Width (A) :** 620 mm

**Height (B) :** 1280 mm

**Depth (C) :** 900 mm

**Shipping Weight :** 250 Kg

**Cold Water Paste :** 10 Kg with Spiral Hook

**Egg Whites :** 80 pcs with Whisk

