



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.

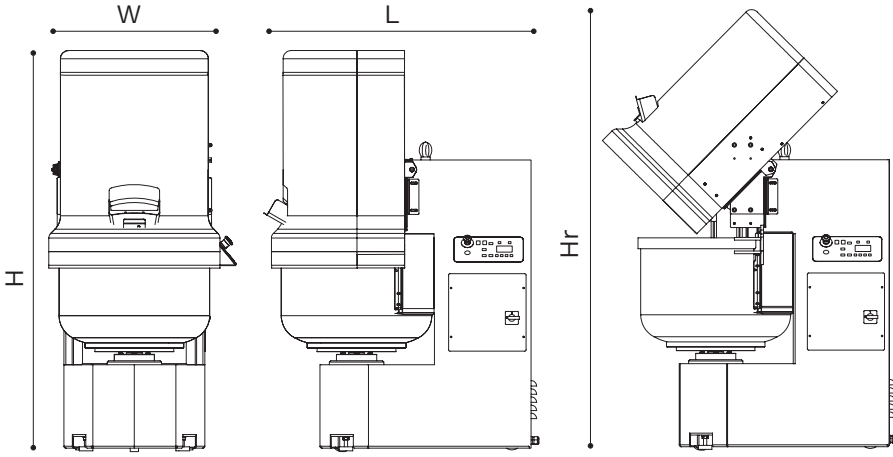
Features:

- 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



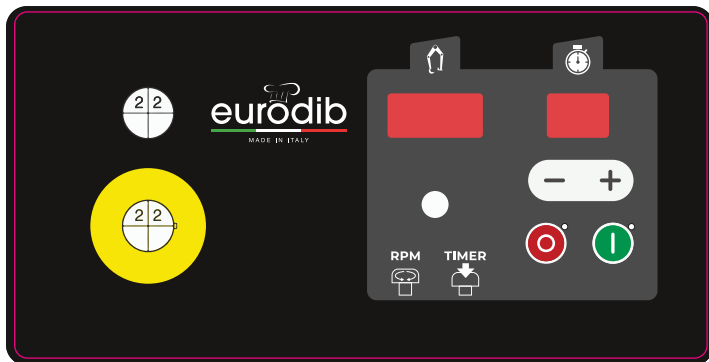


POWER	208-220V (1PH), 2200W, 10A	
DOUGH CAPACITY (MIN/MAX)*	5/56 kg	11/123.5 lbs
FLOUR CAPACITY (MIN/MAX)*	3/35 kg	6.6/77 lbs
WATER CAPACITY (MIN/MAX)*	2/21 L	0.5/5.5 Gal
BOWL VOLUME	80 L	21 Gal
HYDRATION (WATER/FLOUR)	Minimum 60%	
TWIN ARMS ROTATION	From 25 to 75	
BOWL ROTATION (CLOCKWISE)	From 5 to 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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