

AUTOMATIC DIVING ARM MIXERS



IBT 40
50
60
80

Steno

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Diving arm mixers are suitable for mixing dough for pastries, bread, pizza and for any other product of the same consistency. The operative system, simulating human hand movement, has been tried and tested and is the most efficient system for processing unleavened dough. The product obtained is homogeneous and perfectly oxygenated, without warming the dough, ready for a perfect leavening. The machine is equipped with two motors: a two-speed motor for the arm movement and a constant-speed motor to move the bowl. Passing from the first to the second speed, unlike one-motor machines, we obtain a higher number of dives for each turn of the bowl. This characteristic reduces the working time and oxygenates the dough better. It is possible to set an automatic cycle: selecting a working time for the first speed and one for the second speed, the machine will function for the chosen times automatically going from the first speed to the second speed, and stopping at the end of the cycle. After having completed the operation, it is possible to easily extract the dough by the simple use of a push button that jolts the bowl as it turns. The heavy-duty structure is stove enamelled and has small overall dimensions. All moving parts are mounted on ball bearings, which do not require maintenance. The gears are built in a special cast iron and are lubricated in an oil bath that makes the machine long-lasting and silent. The bowl and the safety protection are in stainless steel. The diving arms, one of which is adjustable in height, are built in special high-resistant stainless steel. The machine is assembled on wheels and manufactured according to CE standards.

Non-binding data. The manufacturer reserves the right to make any modifications he deems necessary.

Models	Dough capacity	Width	Depth	Height	Weight	Bowl dimensions	Bowl volume	Power
	kg.	cm.	cm.	cm.	kg.	mm. Øxh	Lt.	Kw.
IBT40/2V	40	61	86	134	290	540 x 292	67	1,75
IBT50/2V	50	61	86	137	320	550 x 342	81	1,75
IBT60/2V	60	61	86	144	350	550 x 392	95	1,75
IBT80/2V	80	73	105	165	541	680 x 360	145	2,75

DEALER:



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