

IBM-IBT / IMR-ITR

🔄 SPIRAL MIXERS

🔒 FIXED HEAD AND BOWL
TESTA E VASCA FISSA

📏 RISING TOP AND
EXTRACTABLE BOWL
TESTA RIBALTABILE
E VASCA ESTRAIBILE

⚡ SINGLE PHASE
MONOFASE

⚡ THREE-PHASE
TRIFASE



The bowl, the spiral, the central column and the protection grid are made of stainless steel

La vasca, la spirale, il piantone centrale e la griglia di protezione sono in acciaio inox

Wanne, Spirale, zentraler Knethaken und Schutzgitter sind aus Edelstahl

La cuve, la spirale, la colonne centrale et la grille de protection sont en acier inox

La cubeta, la espiral, la varetta central y la rejilla de protección son de acero inox

Чаша, спираль, центральный стержень и защитная решетка изготовлены из нержавеющей стали



All the equipment are equipped with dough-breaker

Tutte le macchine hanno in dotazione lo spaccapasta

Alle Maschinen sind mit einem Teigknetzer ausgestattet

Toutes les machines sont fournies avec le coupe-pâte

Todas las máquinas tienen en dotación el rompe amasijo

Все машины оснащены тестовальцовочным устройством



Wheels included

Ruote di serie

Serienmäßige Räder

Roues standard

Ruedas de serie

Колеса серийного производства



DOUBLE-SPEED OPTION AVAILABLE DISPONIBILE OPZIONE DOPPIA VELOCITÀ

Prismafood spiral mixers, only in the three-phase version and in selected models, can be ordered with a double-speed motor to further increase the performance of the device and guarantee perfectly mixed doughs.

Le impastatrici a spirale Prismafood, nella loro versione trifase e solamente in alcuni modelli selezionati, possono essere ordinate con un motore a doppia velocità, così da aumentare ancora di più le prestazioni del dispositivo e garantire impasti perfettamente amalgamati.

Die Spiralteigknetmaschinen von Prismafood können in ihrer Drehstromausführung und nur bei ausgewählten Modellen mit einem Motor mit doppelter Drehzahl bestellt werden, um die Leistung weiter zu erhöhen und perfekt vermischte Teige zu garantieren.

Les pétrins à spirale Prismafood, dans leur version triphasée et seulement dans certains modèles, peuvent être achetés avec un moteur à double vitesse afin d'augmenter encore plus les performances de l'appareil et de garantir des pâtes parfaitement mélangées.

Las amasadoras a espiral Prismafood, en su versión trifásica y sólo en modelos seleccionados, pueden pedirse con motor a doble velocidad para aumentar aún más el rendimiento del dispositivo y garantizar masas perfectamente mezcladas.

Спиральные тестомесы Prismafood в трехфазном исполнении и только в отдельных моделях могут быть заказаны с двухскоростным двигателем, что еще больше повышает производительность устройства и обеспечивает идеальное вымешивание теста.

OPTIONAL



Two speeds motor available on request

Su richiesta, con motore trifase a 2 velocità

Auf Anfrage mit 2-stufigem Drehstrommotor

Sur demande, avec moteur triphasé à 2 vitesses

A pedido, con motor trifásico de 2 velocidades

На заказ возможна поставка тестомеса с трехфазным 2-скоростным двигателем

OPTIONAL



Digital version available on double speed models

Versione digitale disponibile nei modelli a doppia velocità



DESIGNED FOR

Pizzerias, bakeries and families
Pizzeria, panetterie e famiglie



The gearbox is made of oil bath gearmotor

Il sistema di trasmissione è realizzato con motoriduttore a bagno d'olio

Das Getriebesystem ist mit einem Ölbad-Getriebemotor ausgestattet

Le système de transmission est réalisé avec un motoréducteur à bain d'huile

El sistema de transmisión está realizado con motorreductor por baño de aceite

Привод с редукторным двигателем в масляной ванне



Timer included

Timer di serie

Serienmäßiger Timer

Minuterie standard

Temporizador de serie

Таймер серийного производства

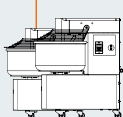
SIZE COMPARISON
CONFRONTO DIMENSIONI

CHEF
h 170
+ PIZZA
Ø32



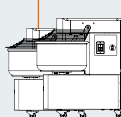
IBM 5
h 58
IMR 5
h 64,5

kg 4



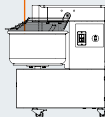
IBM10
h 58
IMR 10
h 64,5

kg 8



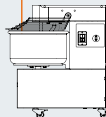
IBM 15 - IBT 15
h 72,5
IMR 15 - ITR 15
h 73,5

kg 12



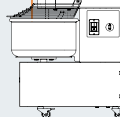
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h 72,5
IMR 20 - ITR 20
h 73,5

kg 16



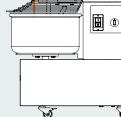
IBM 30 - IBT 30
IMR 30 - ITR 30
h 81

kg 24



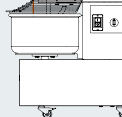
IBM 40 - IBT 40
IMR 40 - ITR 40
h 85

kg 32



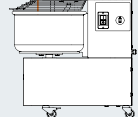
IBM 50 - IBT 50
IMR 50 - ITR 50
h 85

kg 40



IBT 60
h 91,5

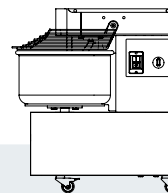
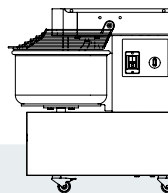
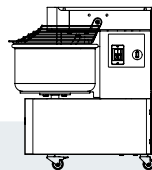
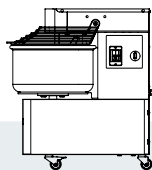
kg 48



IBM - IBT SPIRAL MIXER



VERSION WITH FIXED HEAD AND BOWL
VERSIONE CON TESTA E VASCA FISSA



FIXED HEAD AND BOWL
TESTA E VASCA FISSA

SINGLE PHASE MONOFASE		IBM 5	IBM 10	IBM 15	IBM 20
THREE-PHASE TRIFASE		—	—	IBT 15	IBT 20
 DOUGH WEIGHT PESO PASTA	kg	4,0	8,0	12,0	16,0
 DOUGH/HOUR IMPASTO ORA	kg	29,0	35,0	48,0	56,0
 CAPACITY CAPACITÀ	Lt	7,0	10,0	16,0	22,0
 BOWL DIAMETER DIAMETRO VASCA	cm	24,0	26,0	32,0	36,0
 POWER (speed 1) POTENZA (velocità 1)	kW	0,37	0,37	0,75	0,75
	Hp	0,50	0,50	1,00	1,00
 POWER (speed 2) POTENZA (velocità 2)	kW	—	—	0,75 - 1,10	0,75 - 1,10
	Hp	—	—	1,00	1,50
 POWER SUPPLY ALIMENTAZIONE	volt	230	230	230 - 400	230 - 400
 MACHINE SIZES DIMENSIONI MACCHINA	 W cm	28,0	29,0	38,5	38,5
	 D cm	59,0	59,0	67,0	67,0
	 H cm	58,0	58,0	72,5	72,5
 PACKING DIMENSIONS DIMENSIONI IMBALLO	 W cm	39,0	39,0	45,0	45,0
	 D cm	65,0	65,0	76,0	76,0
	 H cm	70,0	70,0	80,0	80,0
 NET WEIGHT PESO NETTO	kg	44,0	45,0	73,0	75,0
GROSS WEIGHT PESO LORDO	kg	50,0	51,0	80,0	82,0
 DIGITAL VERSION VERSIONE DIGITALE		—	—	 IBT	 IBT
 TWO SPEEDS DUE VELOCITÀ		—	—	 IBT	 IBT
 TIMER TIMER		•	•	•	•
 WHEELS RUOTE		•	•	•	•

• As standard | Di serie ◦ Optional | Optional