

TWIN ARM MIXER **IBT**

Features

- ◆ Perfectly for delicately mixing high-hydration doughs like panettone and pizza dough
- ◆ Mixing arms in stainless steel with gears in cast aluminum
- ◆ Easy-to-use 2-speed control panel with mechanical timer
- ◆ Stainless steel slide to insert ingredients easily without interrupting the mixing process
- ◆ Pneumatic piston helps provides a smooth and safe lifting of the guard
- ◆ Mixing arms lock with guard open to prevent accidental injury and safe cleaning of the machine
- ◆ Ventilation fan of dough chamber keeps the proper humidity for dough development
- ◆ Adjustable arm length to properly mix at a variety of dough capacities

Options

- ◆ Programmable touchscreen control panel which programs time, work cycles and speed.



A Powerful and Natural Mixing Process

Empire's IBT Twin Arm Mixer recreates the dough mixing process of human hands at an industrial capacity, ensuring a natural leavening process without over-warming the dough. Perfectly suited for high-hydration doughs used to make french breads, panettone, brioche and pizzas, the arms of the **IBT** create a beautiful and graceful motion that delicately develops the perfect product time and time again.

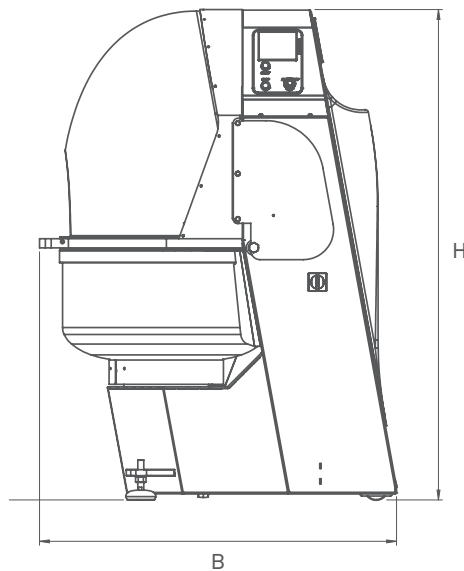
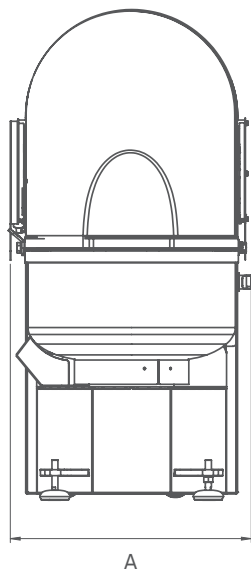
The **IBT Twin Arm Mixer** is the result of continuous research into the best technology available for both materials and components. The elegant design ensures that moving parts provide a quiet, smooth operation. Available with a standard or programmable touchscreen control panel, the **IBT** is to operate and features a stainless steel slide for inserting ingredients during the mixing process for optimal dough development.

Technical Data

TWIN ARM MIXER IBT

All Models 220V 3-Phase 60 Cycle

Model	Capacity		Dimensions			Weight	Kw
	Dough Capacity	Bowl	Width (A)	Depth (B)	Height (H)		
	lbs.	ltrs.	in.	in.	in.	lbs.	
IBT-45	66.1	45	25.2	38.3	57.4	815	2.2
IBT-60	99.2	60	25.2	38.3	57.4	855	2.2
IBT-80	132.3	80	30.4	46.7	63.9	1283	4.0
IBT-100	165.3	100	30.4	46.7	63.9	1300	4.0
IBT-140	198.4	140	37.6	54.9	73.5	1992	9.2
IBT-160	264.6	160	37.6	54.9	73.5	1992	11.0



Stainless Steel Slide for Easy Ingredient Insertion



Adjustable Arm Height for Varying Capacities

LIMITED WARRANTY

This product is warranted to the original purchaser to be free from material and workmanship defects. This warranty extends for a period of one (1) year from the date of purchase on parts and labor and 90 days on electrical components. For additional information or if you have any questions, please do not hesitate to contact us toll free at 1-800-878-4070.

Please note, specifications are subject to change without notice as we continually work to improve our equipment.



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