

**FLAGSHIP**

## IBT 150 Series Planetary Mixers

### Planetary Mixer, 160 qt - Twin-Tool

160 qt (150 L) industrial planetary mixer with TWIN mixing tools plus a bowl scraper, a 12-inch color touchscreen with recipe automation, powered bowl lift and a full AISI 304 stainless-steel body (CR). Built for high-volume confectionery, pastry and bakery production.

#### Main Features

- Twin tools + scraper run together for fast, fully homogeneous batches.
- 12-inch color touchscreen with recipe automation.
- Powered bowl lift with automatic locking.
- Full AISI 304 stainless-steel body (CR) - standard.
- Electronic variable speed. Oil-less belt-driven planetary system.
- Stainless steel wire safety cover. IP54 controls / IP32 machine.
- Jacketed bowl and CIP self-cleaning available on request.

#### Specification

Floor planetary mixer for intensive kneading, mixing and whipping in industrial bakeries and confectioneries. Twin-tool plus scraper system with full recipe automation via a 12-inch touchscreen, powered lift and an AISI 304 stainless body as standard.

#### Included Accessories

- 1 x Bowl
- 2 x Mixing tools
- 1 x Scraper
- Recipe program library

Technical drawing - front (A x C)

Technical drawing - side (B)

### Electric

Supply Voltage :	208-240 V / 3P / 60 Hz
Electrical Power Max. :	12.0 + 0.75 HP

### Capacity

Capacity :	150 L (160 qt)
Cake Dough :	200 lb (90 kg)
Cookie Dough :	105 lb (48 kg)
Bread Dough :	95 lb (43 kg)

### Key Information

Width (A) :	43.3 in (1100 mm)
Depth (B) :	53.1 in (1350 mm)
Height (C) :	80.7 in (2050 mm)
Shipping Weight :	1,808 lb (820 kg)

**CE****ISO 9001****UL CERTIFICATION PENDING****DIRMAK**  
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The company reserves the right to make modifications to the products without prior notice.  
All information correct at time of printing.

*Preliminary datasheet - specifications interpolated from the IBT/ISM series and subject to factory confirmation.*