



IBT 200 Series Planetary Mixers

Planetary Mixer, 211 qt

211 qt (200 L) floor planetary mixer with AISI 304 stainless bowl, electronic variable speed (20-215 rpm), powered bowl lift, touchscreen control and oil-less belt-driven planetary system. Equipped with spiral hook, paddle, whisk and scraper.

Main Features

- Very intensive, quick, homogeneous and dead-spot-free mixing.
- Electronic speed variator, 20-215 rpm.
- Powered bowl lift with automatic locking in the raised position.
- Touchscreen control panel.
- Scraper equipped. Stainless steel wire safety cover.
- AISI 304 stainless steel bowl, 211 qt capacity.
- Oil-less belt-driven planetary system. IP54 controls / IP32 machine.
- Corrosion-resistant painted body or AISI 304 stainless body (CR).

Specification

Floor model planetary mixer suitable for all kneading, mixing and whipping operations. AISI 304 stainless bowl with electronic variable speed and powered lift. Water-protected planetary system, stainless steel bowl guard and bowl-position safety device.

Included Accessories

- 1 x Bowl
- 1 x Spiral Hook
- 1 x Paddle
- 1 x Whisk
- 1 x Scraper

Technical drawing - front (A x C)

Technical drawing - side (B)

Electric

Supply Voltage :	208-240 V / 3P / 60 Hz
Electrical Power Max. :	15.0 + 0.75 HP

Capacity

Capacity :	200 L (211 qt)
Cake Dough :	240 lb (109 kg)
Cookie Dough :	132 lb (60 kg)
Bread Dough :	120 lb (55 kg)
Egg Whites :	4.5 qt

Key Information

Width (A) :	47.2 in (1200 mm)
Depth (B) :	55.1 in (1400 mm)
Height (C) :	84.6 in (2150 mm)
Shipping Weight :	2,315 lb (1,050 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.