

**FLAGSHIP**

IBT 300 Series Planetary Mixers

Planetary Mixer, 317 qt - Flagship

317 qt (300 L) industrial planetary mixer with TWIN mixing tools plus a bowl scraper running simultaneously, 12-inch color touchscreen with recipe automation, jacketed bowl with 5-80 C temperature control, CIP self-cleaning and a sealed cover/gasket rated to 0.2 bar. AISI 304 stainless throughout.

Main Features

- Twin tools + scraper run together: halves mix time, no manual scrape-downs.
- 12-inch color touchscreen with recipe automation.
- Jacketed bowl 5-80 C (41-176 F): heat or chill product in place.
- CIP (Clean-In-Place) self-cleaning system.
- Sealed cover + gasket rated to 0.2 bar.
- AISI 304 stainless throughout. Powered bowl lift.
- Heavy plant-duty drive. Speed 15-200 rpm.

Specification

Industrial twin-tool planetary mixer for wholesale bakery, confectionery and food production. Jacketed, sealed, self-cleaning bowl with full recipe automation via a 12-inch touchscreen. Built for continuous plant duty in AISI 304 stainless steel.

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. :	20 + 1.0 HP (~15 + 4 kW)

Capacity

Capacity :	300 L (317 qt)
Cake Dough :	400 lb (180 kg)
Cookie Dough :	220 lb (100 kg)
Bread Dough :	200 lb (90 kg)

Key Information

Width (A) :	63 in (1600 mm)
Depth (B) :	71 in (1800 mm)
Height (C) :	91 in (2300 mm)
Shipping Weight :	~3,500 lb (1,600 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.