

* Versatile Planetary mixer can be used mixing, beating and kneading were specifically designed for bakeries, patisseries, hotels and large kitchens.



Easily assembled and disassembled attachment
ATTACHMENTS: Wire Whisk – Batter Beater - Dough Hook



GENERAL FEATURES

- It is coming with whisk, mixing and kneading tools which have high performance on bakery and pastry products.
- PLC control Panel.
- Elegant and aesthetic structure.
- Practical fixing and easy apparatus exchange.
- Easy to use and easy to clean.
- Planetary System with Powerful rotating motor.
- Standard Variable speed 380V/50Hz.
- 3 different mixing tools.
- Silent working.
- 24V control panel.
- Electrical system complies with EU norms.
- Stainless steel bowl.
- Stainless steel apparatus.
- Wheel bowl.
- Bowl Capacity is 120 liters.
- Adjustable bowl height.
- One year warranty against defect of manufacturing and assembly, (Not including the apparatus).

Advantages and Working Principle:

- Wheeled bowl can be moved easily
- You can lift bowl from control panel
- Special design apparatus provides maximum efficiency
- Ingredients should be put inside the bowl, choose the right apparatus for making product.
- Place bowl and lift easily from control panel.
- No need to make extra adjustment
- Tools do not touch the bowl that's why it does not break the wire or it does not make a hole inside the bowl
- All apparatus are the same length and provide precision stripping.

SPECIFICATIONS:

Model	iPL 100	iPL 120
Bowl capacity:	100 Liter	120 Liter
Motor rotation:	0 - 200 rpm	
Attachment rotation:	100-520 rpm	
Width (W):	1030 mm	
Length (L):	1130 mm	
Height (H):	2050 mm	
Electrical Power:	4 kw	
Weight of machine:	520 Kg	645 Kg



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GENERAL FEATURES

- The bowl lifter has been designed to facilitate the bowl rising for the iPL 120 planetary mixers.
- This indispensable instrument is constructed in painted steel and aluminum or upon request in stainless steel.
- Easy maneuver and use, the lifter is equipped with specific protections and emergency devices in order to avoid any risk in using it.
- The bowl lifter has remote control system.
- Electrical system complies with EU norms.



SPECIFICATIONS:

Model	iBL 120
Bowl Volume:	120 Liter
Width (W):	1100 mm
Length (L):	1400 mm
Height (H):	2600 mm
Electrical Power:	1.5 kw
Weigh of machine:	275 Kg
High of the Discharging:	2200 mm max



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