

IBIS®



DOUGH MIXERS

SPIRAL MIXERS

Spiral mixers manufactured by IBIS are devices perfectly suited for the kneading or mixing of doughs in small and medium-sized catering establishments, bakeries and confectioneries. They allow achieving excellent dough consistency and quality. Mixers are an integral part of professional equipment for the food industry, contributing to the efficient production of high-quality bakery and confectionery products.

We offer a wide range of different mixer models that will surely meet all customer needs and requirements:

- spiral mixers with removable bowl:

175, 250, 340, 500 liters

- spiral mixers with fixed bowl with bowl capacities:

45, 60,80 and 120, 180, 250 liters.

With an inverter installed in each model, the devices can be used for different purposes in the baking and pastry industries



SPIRAL MIXERS WITH REMOVABLE BOWL





CONTROL PANEL



TOUCH CONTROL PANEL
(OPTION)

- ◆ Possible adjustment of rotations by a technologist at the first and second speed
- ◆ Quiet operation of the machine owing to belt transmissions
- ◆ Possibility to prepare all types of dough: wheat, mixed and rye
- ◆ Individual selection of the speed of mixing the dough

Spiral mixers in the stainless version -
the highest standards of hygiene and
aesthetics (option)



MIXERS WITH REMOVABLE TOOLS

- ◈ Suitable for preparation of large amounts of masses and dough mixing after changing a working tool
- ◈ Possible adjustment of rotations by a technologist at the first and second speed – an individual selection of dough mixing speed
- ◈ Touch control panel (option): smooth adjustment rotations and the possibility of programming (99 programs)
- ◈ All requirements for mixing and kneading of all types of masses and dough can be met by using of different working tools
- ◈ Maximum working tool speed **350 rpm (option)**



QUICK CONNECTOR



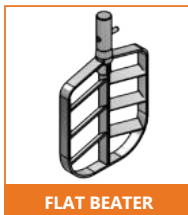
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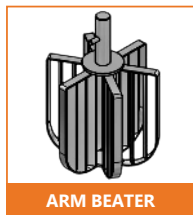
TRAY



SPIRAL



FLAT BEATER



ARM BEATER



WIRE WHISK



SPIRAL WHISK

ANGLE MIXERS

Modern devices with an exceptionally durable mixer drive mechanism for the most demanding types of dough

Machines equipped as standard with a scraper cleaning the bowl

The unique shape of the mixer guarantees smooth and accurate mixing of ingredients

Possible adjustment of rotations by a technologist at the first and second speed

Electric box made of stainless steel as standard

Angle mixers are compatible with IBIS spiral mixer bowls

Even mixing of all dough ingredients, even in small amounts, not exceeding 5% of the bowl capacity



ANGLE

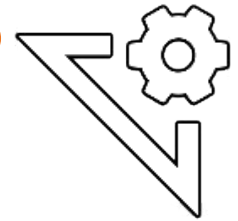


HOOK



SPIRAL

TECHNICAL PARAMETERS



(MS)

(MR)

(MK)

Model		175	250	340	500
Bowl capacity	dm ³	175	250	340	500
Bowl capacity max / min	kg	120 / 5	160 / 10	220 / 10	300/20
Flour amount	kg	75	100	140	190
Power	kW	7	9,2	13,5	17

3 operating modes – 6 mixing speed levels in total

Type of dough		Rye	Mixed	Wheat
1 st speed	rpm	70	100	120
2 st speed	rpm	140	200	240

Mixer rotations

(rpm)

1st speed

70-120

2st speed

140-240



Head and bowls lids are available
in two versions:
- made of polyamide (orange)
- or made of stainless steel

Dimensions



Model		175	250	340	500
Width	mm	975	975	1045	1045
Length	mm	1852	1852	2040	2040
Height	mm	1257	1257	1452	1452
Height with lifted head	mm	1771	1771	2057	2057
Height of a bowl with trolley	mm	865	885	960	1027
The outer diameter of the bowl	mm	750	875	975	1060

FEEDING HOPPERS

Dough portioning and feeding systems are key components of production lines that ensure a continuous and consistent flow of raw material. Custom-designed intermediate dosing hoppers are tailored to the customer's specifications. Their main task is to enable the emptying of bowls and automatic feeding of dough into the dividers' hoppers. This process ensures a uniform and controlled dough feeding, which is crucial for maintaining high product quality and increasing production efficiency.

- ◆ The possibility of moving (right-left, front-back) the dividing unit for inspection and maintenance of the hopper (option)
- ◆ The hopper, elements of construction and platforms are made of high quality stainless steel
- ◆ A sensor controlling the level of dough in the hopper with a light signal with a small amount of dough
- ◆ A sensor controlling the feeding, i.e. filling the tank to which the dough will be fed



DOUGH PORTIONING FEEDING HOPPERS - EXAMPLES



A sensor controlling the level of dough in the hopper with a light signal with a small amount of dough

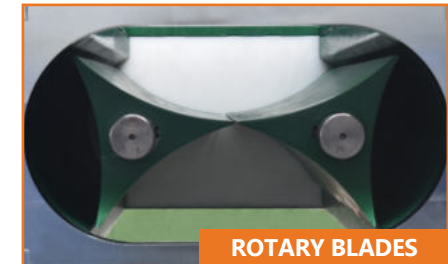
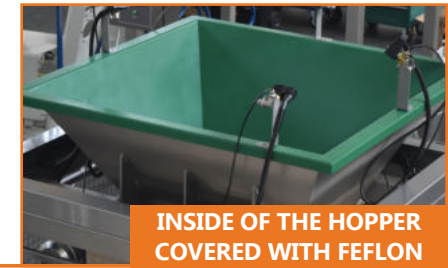
Hopper oiling system with medium dispersion

Easy access to the dividing unit makes it easy to clean the portioning blades

Smooth adjustment of the rotational speed of the dough dividing blades

The hopper, elements of construction and platforms are made of stainless steel

The height of the construction and the capacity of the hopper depend on the individual needs of the customer



BOWL TIPPERS



Bakery bowl lifters enable fast and efficient emptying of bowls. Their task is to lift and tip the bowls to facilitate the transfer of the dough to other machines. IBIS bowl lifters are available for all models of bowls on the market. They are offered in various sizes and configurations, customized to meet the individual needs and requirements of the customer.

TECHNICAL PARAMETERS



Model	3000ST	
Capacity	kg	up to 700
Lifting speed	s	up to 36 seconds
Lifting height	m	to be agreed
Machine power without scraper	kW	2,0
Machine power with scraper	kW	2,2

Driving gear motor
chain wheel

Bowl lifters made of high-quality
stainless steel (option)

Adjust the tipping in the bakery
+/- 10 centimeters

The devices tilt to different sides: right,
left and forward

Protective barrier secured with
a limit switch

Maintenance-free bearings with
increased durability guarantee
a long service life



**Scraper for automatic
removal of dough residues
from the bowl
(option)**



CONTROL PANEL

SPIRAL MIXERS WITH FIXED BOWL 45 – 80

Spiral mixers are indispensable in bakeries, pizzerias, restaurants, bars and hotel kitchens. They are perfect for mixing, blending and kneading dough. Even for mixing all of dough ingredients and small amounts not exceeding 5% of the bowl capacity. Small dimensions make them an excellent choice for small bakeries and confectionaries.



- ◆ An intuitive control panel, LED backlight of the bowl
- ◆ Clear and easy -to-use control panel
- ◆ Quiet operation of the machine owing to belt transmissions
- ◆ Mixers with small dimensions, ideal for smaller plants
- ◆ Automatic stop after lifting the bowl lid
- ◆ Possible adjustment of rotations by a technologist at the first and second speed



TECHNICAL PARAMETERS



Model		MST 45	MST 60	MST 80
Bowl capacity	dm ³	45	60	80
Bowl capacity max / min	kg	25 / 1,5	40 / 2	60 / 3
Flour amount	kg	15	25	37
Power	kW	2,2	3	3
Width	mm	691	691	691
Length	mm	916	916	916
Height	mm	1178	1178	1178

SPIRAL MIXERS WITH FIXED BOWL 120 – 250

The applied construction solutions ensure intensive and efficient kneading of the dough and obtaining its best technological parameters through perfect aeration and loosening with the careful mixing of raw materials.

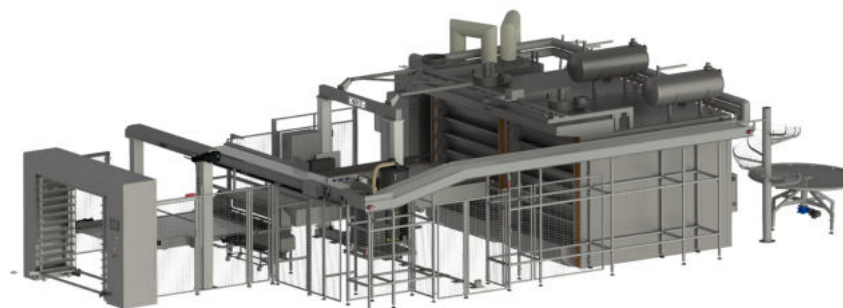
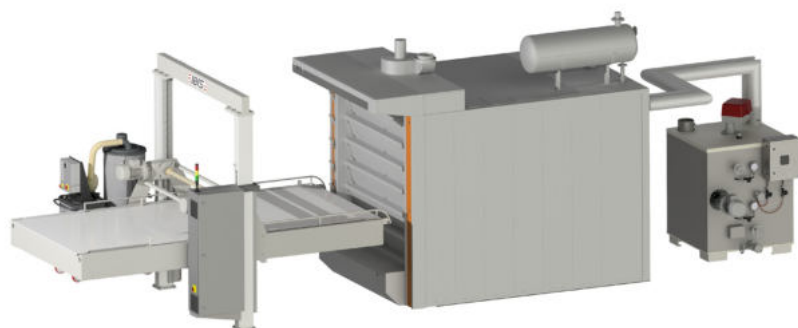
- ◇ Possible adjustment of rotations by a technologist at the first and second speed
- ◇ Additional, independent emergency control in the event of electronic system failure
- ◇ Quiet operation of the machine owing to belt transmissions
- ◇ Standard stainless steel electric box
- ◇ Even mixing of all dough ingredients, even in small amounts, not exceeding 5% of the bowl capacity



TECHNICAL PARAMETERS



Model		MST 120	MST 180	MST 250
Bowl capacity	dm ³	120	180	250
Bowl capacity max / min	kg	80 / 5	120 / 10	150 / 10
Flour amount	kg	50	75	90
Power	kW	4,6	6,3	8,6
Width	mm	786	887	982
Length	mm	1206	1300	1390
Height	mm	1376	1362	1440



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