

IBIS®



FEEDING HOPPERS, BOWL TIPPERS

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 using a light signal when the amount of dough is small
- ◇ A sensor controlling the dough feeding, i.e. filling the divider hopper into which the dough is fed



DOUGH PORTIONING FEEDING HOPPERS - EXAMPLES



A sensor controlling the level of dough in the hopper (using light signal when the amount of dough is small)

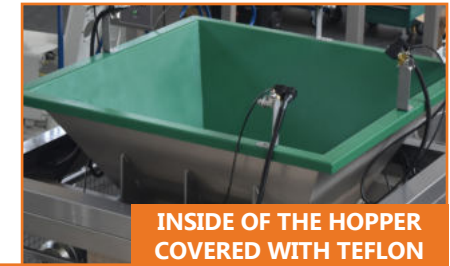
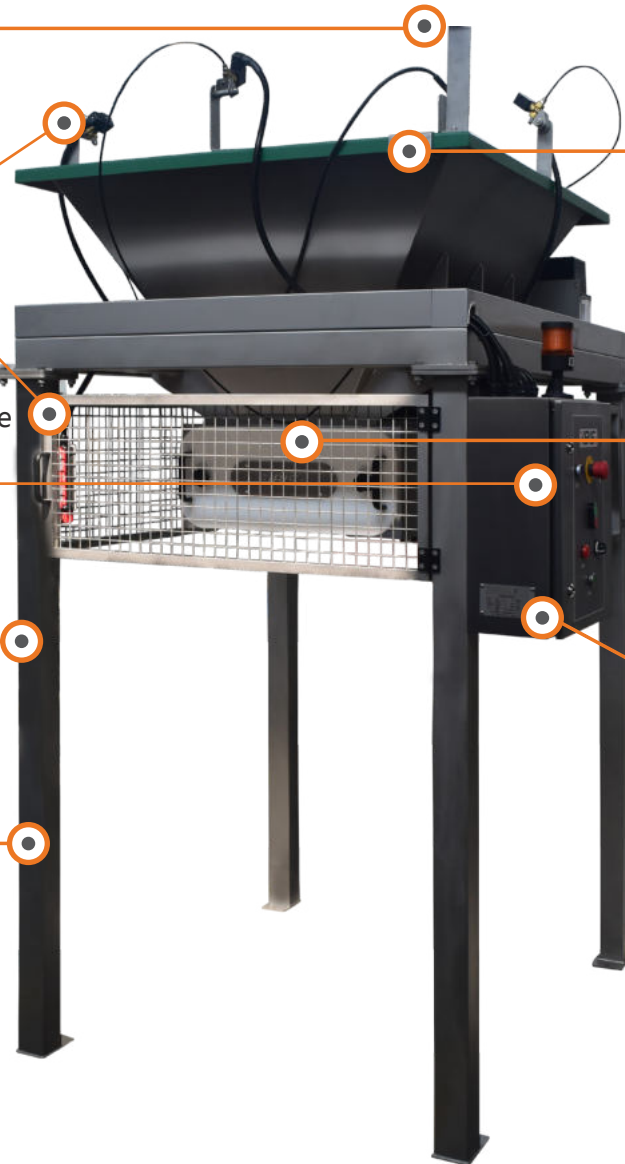
Hopper oiling system with medium dispersion

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

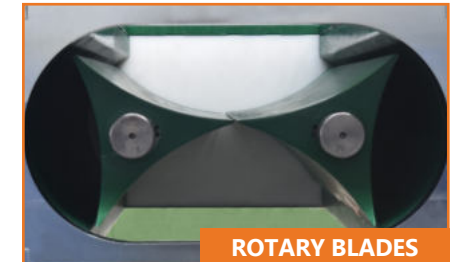
Smooth adjustment of the rotational speed of the dough dividing blades

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



INSIDE OF THE HOPPER COVERED WITH TEFLON



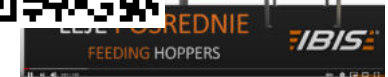
ROTARY BLADES



CONTROL PANEL



WATCH THE VIDEO



BOWL TIPPERS



Bakery bowl lifters enable fast and efficient emptying of bowls. Their task is to lift and tip the bowls with dough 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

Gear motor driving the chain wheel

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

Tipping height to be adjusted in the bakery +/- 10 centimeters

Very solid construction, possibility of tipping to different sides: right, left or forward

Protective barrier secured with a limit switch

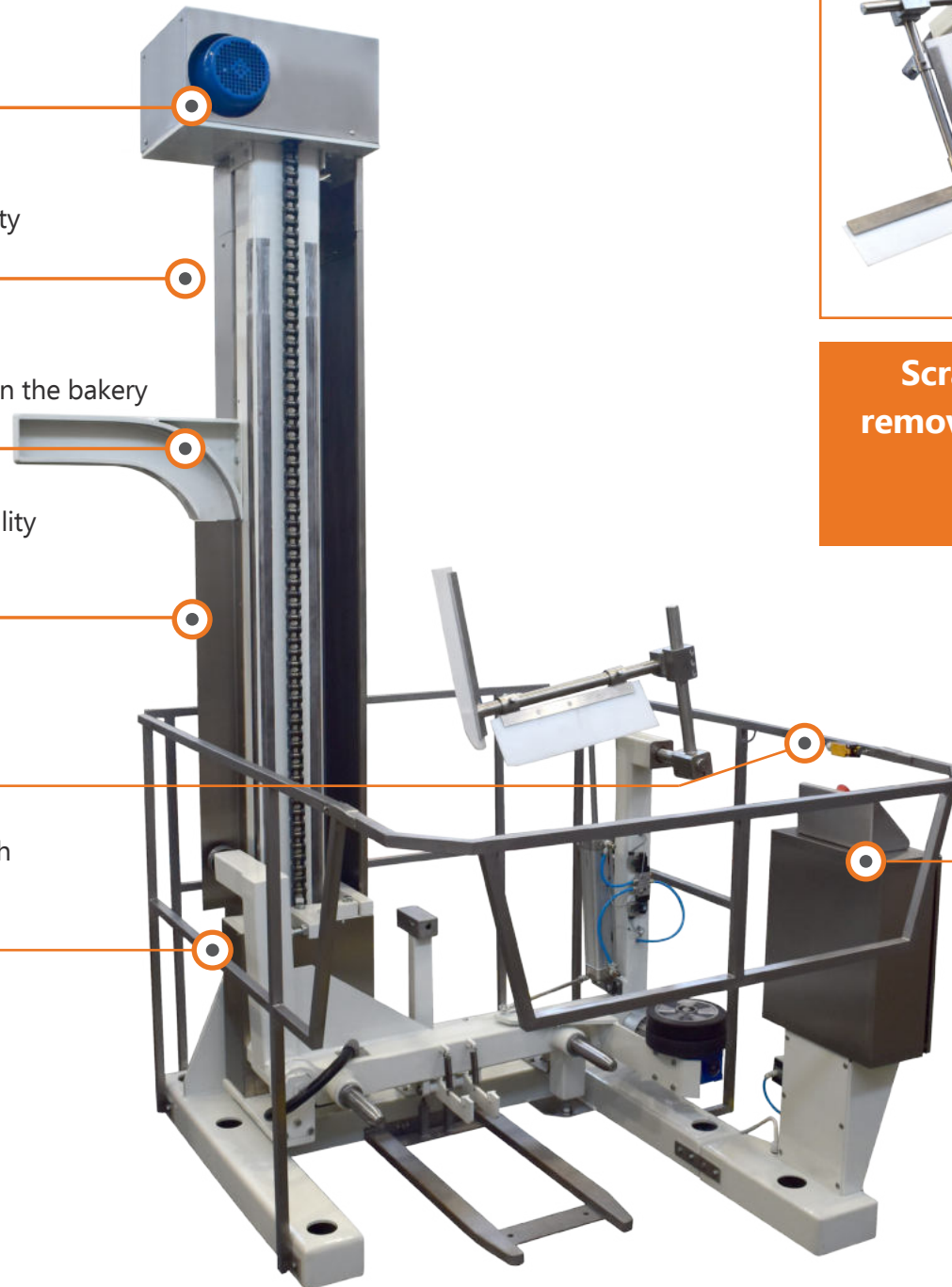
Maintenance-free bearings with increased durability guarantee a long service life



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



CONTROL PANEL



SPIRAL MIXERS



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.

We offer efficient and reliable dough mixing machines in various capacities. Both spiral mixers with removable bowl and mixers with fixed bowls are available.

- spiral mixers with removable bowl:

175, 250, 340, 500 litres

- spiral mixers with fixed bowl:

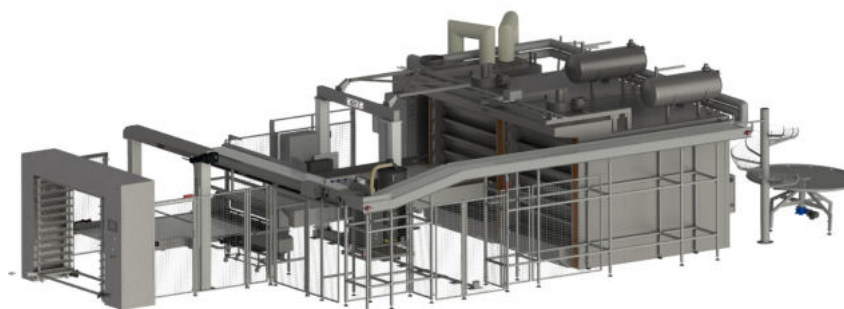
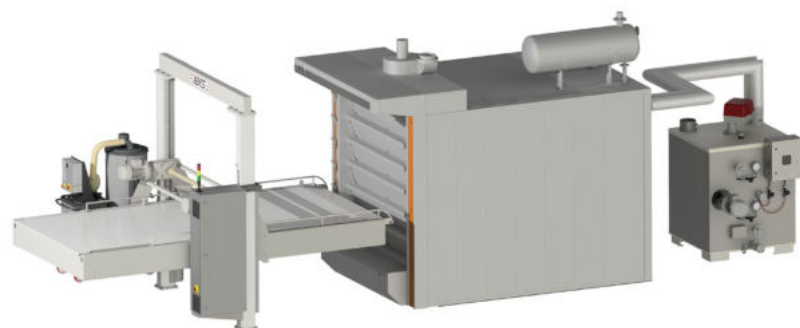
45, 60, 80 and 120, 180, 250 litres





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





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