IBIS®

BAKERY AND CONFECTIONERY

MACHINES AND OVENS

about us

IBIS – is a leading Polish company with many years of experience in the production of machines and equipment for the bakery and pastry industries. The company's registered office is in Szubin in POLAND.

We make every effort to ensure that our machines are of the top quality and the highest standard of craftsmanship which give us reputation and recognition on the European markets as well as in the Middle East and Asia.

Our leading products include:

- electric bakery and pastry ovens,
- thermal oil deck ovens,
- automatic loading and unloading system,
- thermal oil trolley ovens,
- proofing chambers,
- dough-kneading machines,
- bowl tippers,
- planetary mixers,
- cream cookers.

In the interest of the highest quality of services, we continuously care for the development of our company. Our professional team of engineers makes all efforts that the solutions we use are not only innovative, but also efficient and practical. We launch products which constantly arouse a huge interest among our customers, but above all serve and help bakers and confectioners in their daily work.

We own an innovative and modern machinery park equipped with machines from the leading manufacturers. Using our own CNC processing center, steel cutting laser, and many other machines, enables us to manufacture within our own company – all of this to provide our customers with comprehensive and customized service.

ibis.net.pl

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LYNX 2100LM
IBIS

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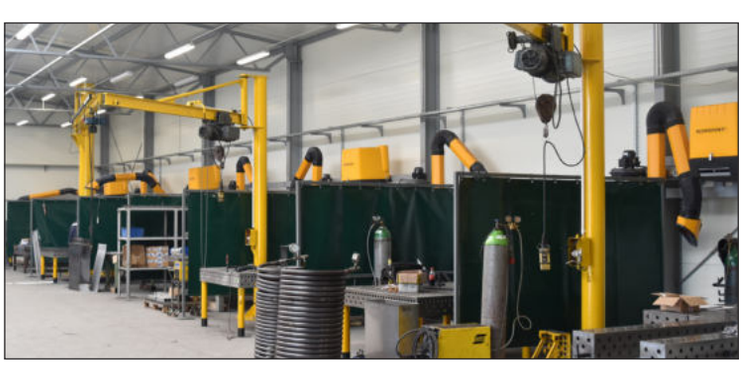


MS - SPIRAL MIXERS WITH REMOVABLE BOWL

Spiral mixers with removable bowl are modern devices with a solid and proven design, enabling the production of dough of various consistency and composition. The applied construction solutions ensure intensive and efficient kneading of the dough and obtaining the best technological parameters through perfect aeration and loosening with with the careful mixing of raw materials.

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

Possibility to prepare all types of dough: wheat, mixed and rye.

Intuitive control panel, LED backlight of the bowl and precise temperature measurement.

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

Individual selection of the speed of mixing the dough.

Additional, independent emergency control in case of electronic system failure.

A standard stainless steel electric box.

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

Quiet operation of the machine owing to belt transmissions.

Electric box made of stainless steel as standard.

The machines are manufactured in accordance with the applicable UE regulations, while keeping the latest occupational health and safety standards.

TECHNICAL SPECIFICATIONS OF MS / MR / MK MIXERS

Model		MS / MR / MK 175	MS / MR / MK 250	MS / MR / MK 340	MS / MR / MK 500
Bowl capacity	l	175	250	340	500
Bowl capacity max / min	kg	120 / 5	160 / 10	220 / 10	300 / 20
Flour amount	kg	75	100	140	190
Mixer rotations, 1st speed	rpm	70 - 120	70 - 120	70 - 120	70 - 120
Mixer rotations, 2nd speed	rpm	140 - 240	140 - 240	140 - 240	140 - 240
Power	kW	7	9,2	13,5	17
Width	mm	975	975	1045	1045
Length	mm	1852	1852	2040	2040
Height	mm	1257	1257	1452	1452
Height of a bowl with trolley	mm	865	885	960	1027
Height with lifted head	mm	1771	1771	2057	2057

3 operating modes – 6 mixing speed levels in total

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

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

MR - MIXERS WITH REMOVABLE TOOLS

MR industrial mixers combine the advantages of classic spiral mixer and planetary mixers. A multifunctional system of removable tools is perfect in bakeries and confectioneries. Suitable for preparation of large amounts of masses and dough mixing after changing a working tool. All requirements for mixing and kneading of all types of masses and dough can be met by using of different working tools.

Maximum production capacity and possibility to prepare a wide range of dough and pastry masses.

Perfect for creaming butter and jam into a smooth mass.

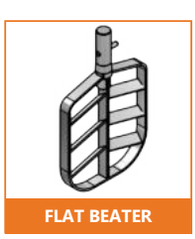
Possible adjustment of rotations by a technologist at the first and second speed – an individual selection of dough mixing speed.

As a standard, the mixers are equipped with a tray and scraper to clean the bowl during operation.

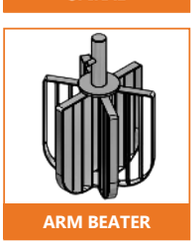
With an inverter installed in each model, the devices can be used for different purposes in the baking and pastry industries.

Optional - touch control panel with full speed control and the possibility of programming 99 programs.

SPIRAL



FLAT BEATER



ARM BEATER

WIRE WHISK

SPIRAL WHISK

MK - ANGLE MIXERS

Angle mixers are modern devices with an exceptionally durable mixer drive mechanism for the most demanding types of dough. Individual mixing U-shaped tool allows for precise and gentle mixing and was special designed for dough with higher consistency of rye flour. Selection of the right speed for the first and second speed gives possibility to adapt angle mixer to the dough.

An 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 – an individual selection of dough mixing speed.

Machines equipped as standard with a scraper cleaning the bowl.

Bodies of spiral mixers with fixed bowl are made of varnished steel. On request, we deliver bodies of stainless steel.

The machines are manufactured in accordance with the applicable UE regulations and the latest occupational health and safety standards.

Silent operation of the machine owing to belt transmissions.

ANGLE

HOOK

SPIRAL

MST - SPIRAL MIXERS WITH FIXED BOWL 45 – 80

Spiral mixers are indispendable 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.

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

An intuitive control panel, LED backlight of the bowl and precise temperature measurement.

Smooth change of rotations.

Automatic stop after lifting the bowl lid.

Quiet operation of the machine owing to belt transmissions.

Stainless steel electric box as standard.

Clear and easy -to-use control panel.

The machines are manufactured in accordance with the applicable UE regulations and the latest occupational health and safety standards.

Model		MST 45	MST 60	MST 80
Bowl capacity	l	45	60	80
Bowl capacity max / min	kg	25 / 1,5	40 / 2	60 / 3
Flour amount	kg	15	25	37
Mixer rotations, 1st speed	rpm	70 - 120	70 - 120	70 - 120
Mixer rotations, 2nd speed	rpm	140 - 240	140 - 240	140 - 240
Power	kW	2,2	3	3
Width	mm	691	691	691
Length	mm	916	916	916
Height	mm	1178	1178	1178

MST - SPIRAL MIXERS WITH FIXED BOWL 120 – 250

Spiral mixers with fixed bowl are perfect for mixing, blending and kneading dough. They are indispendable in bakeries, pizzerias, restaurants, bars and hotel kitchens. 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.

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

Intuitive control panel, LED backlight of the bowl and precise temperature measurement.

Quiet operation of the machine owing to belt transmissions.

A standard stainless steel electric box.

Additional, independent emergency control in the event of electronic system failure.

Bodies of spiral mixers with fixed bowl are made of varnished steel. On request, we deliver bodies of stainless steel.

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

Possible adjustment of rotations by a technologist at the first and second speed – an individual selection of dough mixing speed.

Model		MST 120	MST 180	MST 250
Bowl capacity	l	120	180	250
Bowl capacity max / min	kg	80 / 5	120 / 10	150 / 10
Flour amount	kg	50	75	90
Mixer rotations, 1st speed	rpm	70 - 120	70 - 120	70 - 120
Mixer rotations, 2nd speed	rpm	140 - 240	140 - 240	140 - 240
Power	kW	4,6	6,3	8,6
Width	mm	786	887	982
Length	mm	1206	1300	1390
Height	mm	1376	1362	1440

3 operating modes – 6 mixing speed levels in total (option)

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

BOWL LIFTER

Left, right and forward tipping directions.

Lifting height to be adjusted in a bakery ± 10 cm.

Can be designed to work with bowls from other manufacturers (on request)

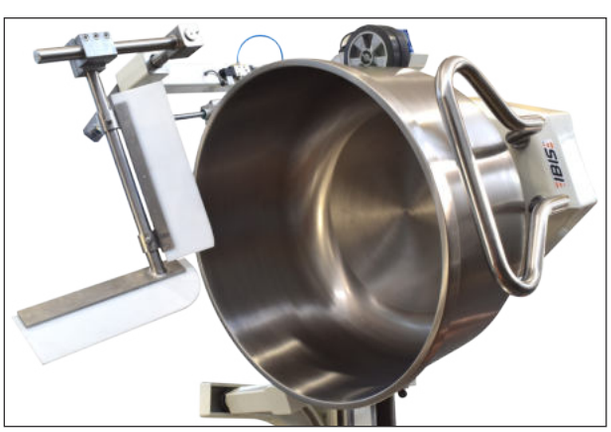
Scraper for automatic removal of dough residues from the bowl (option).

Bowl lifters made of stainless steel (option).

A safety guard protected with a limit switch.

Maintenance-free bearings of improved strength for a long service life.

A manual control panel with a safety switch.



Model		3300ST
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

FEEDING HOPPERS

Each project of feeding hopper is specified according to individual customer requirements.

Smooth adjustment of the operation cycle time of the dough dividing blades.

The hopper, elemets 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.

Easy to disassemble blades for cleaning and washing.

Optionally, at the customer's request:
- inside of the hopper can be covered with teflon
- hopper oiling system
- the possibility of moving (right-left, front-back) the dividing unit for inspection and maintenance of the hopper.

UC - PLANETARY MIXERS

Planetary mixers are an essential element of each pastry shop. Our offer includes machines of different capacities, which were designed in such a way to ensure maximum performance and long-term service life at minimum maintenance effort. Owing to their reliability, durability and robustness, planetary mixers are perfect for small and large pastry shops. With smooth adjustment of rotations provided by an inverter, it is possible to knead different masses, creams and dough. The offer enjoy a large interest among their users who are satisfied with their user-friendliness and operating flexibility.

As a standard, planetary mixers are sold with a bowl and three working tools.
Options available: reducers, transport trolleys and bowl racks.

PLANETARY MIXER WITH MANUAL LIFTING THE BOWL
STAINLESS STEEL VERSION

PLANETARY MIXER WITH MANUAL LIFTING THE BOWL
PAINTED VERSION

protection grid in stainless steel (option)

touch control panel with option of programming the machine work cycle (option, version „H")

Model		UC 20	UC 40	UC 60	UC 60 H	UC 80	UC 80 H	UC 100 H
Capacity	l	20	40	60	60	80	80	100
Voltage	V	400	400	400	400	400	400	400
Power	kW	1,1	2,2	3	3	3	3	4
Width	mm	570	720	715	661	715	661	661
Length	mm	780	925	1015	1015	1015	1015	1015
Height	mm	1165	1365	1415	1670	1415	1670	1840
Weight	kg	180	230	260	285	270	295	315

Smooth adjustment up to 300 rpm.
(provided by an inverter)

Intuitive control panel.

Easy and safe fixing of tools and their perfect adherence to bowls.

Comfort use owing to practical bowl transport trolleys or bowlis rack (option).

Bowl LED backlight.

Removal of bowl without disassembling tools ('H' version).

Electrical lifting and lowering of bowl ('H' version).

A drain valve installed at the bottom of the bowl (option).

A scraper cleaning the bowl. (option, version „H").

Full protection grid in stainless steel (option).

PLANETARY MIXER WITH AUTOMATIC LIFTING THE BOWL

PLANETARY MIXER UC80
STAINLESS STEEL VERSION

PLANETARY MIXER UC60
A SCRAPER CLEANING THE BOWL

K - CUOCICREMA – CREAM COOKERS

Cream cookers manufactured by IBIS are ideal machines for all-round pastry and bakery production. The devices are also used in catering facilities, hotel kitchens or restaurants.

The operation is simple and comfortable. The bowl tilting mechanism greatly facilitates cleaning and pouring the masses. The bowl lid with an inspection built-in hopper allows you to control the operating process and add ingredients during machine operation without stopping it.

Cream machines are multi-purpose machines that heat and mix ingredients at the same time. The entire structure is made of high quality steel. The stainless steel mixing tool with special shape is equipped with scrapers cleaning both the bowl sidewall and bottom. Additionally, exact matching of mixing tool and the scrapers with the bowl guarantees ideal mixing of bowl content without possibility of burning. The double tank in which the oil is located is made of high-quality INOX stainless steel. Device operation is very easy due to clear and easy-to-use control panel. Machine body made of painted white steel. All elements in contact with the food product are made of high-quality cid-resistant steel.

BREWING:

- flour
- poppies
- sunflower seeds etc.

COOKING:

- pudding
- jellies
- vegetables
- soups

PREPARATION OF:

- brewed dough
- jams
- stuffing
- chocolate
- tiramisu mass

MELTING:

- chocolate
- pomades

Model		K 30	K 60	K 80	K 120	K 200
Bowl capacity	lt	30	60	80	120	200
Oil volume	l	10,5	17,5	21	29	42
Voltage	V	400	400	400	400	400
Heaters power	kW	4	6	9	15	18
Engine power	kW	0,55	0,75	1,1	1,5	2,2
Width	mm	973	973	973	1145	1165
Lenght	mm	719	757	757	985	1100
Height	mm	1645	1645	1645	1675	1950
Weight	kg	150	170	185	255	345

MIXING - BREWING – COOKING – PREPARATION – STORAGE

Smooth speed control of the mixing tool (inverter).

Digital temperature controller - Maximal temperature up to 150°C.

Double bowl made of high quality stainless INOX steel.

Clear and easy to use control panel.

Machine body in white
Machine body in stainless steel (option).

All elements coming in direct contact with food are made of high quality acid-proof steel.

Comportable operation thanks to tilting bowl which makes it easier to remove the content and clean the machine.

Bowl lid with the built-in hopper for monitoring of the process and for addmixing ingredients during operation.

Mixing tool equipped with scrappers which clean bottom and side of the bowl.

A drain valve installed at the bottom of the bowl (option).

K80 INOX VESION WITH DRAIN VALVE

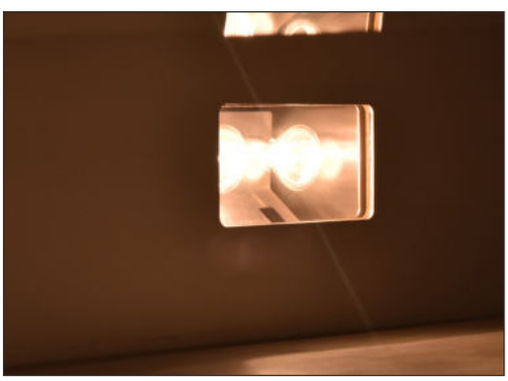
GT - ELECTRIC PASTRY AND BAKERY DECK OVENS

IBIS electrical ovens are perfect for confectioneries, bakeries and shops.

With a modular design of electric ovens, customers are able to freely configure them and equip with a hood, rack for trays, proofing cabinet or base. Ovens can have 1 to 6 independent baking chambers of different capacities. Any time, ovens can be upgraded with another modules. As a standard, the control panel is located on the left side of the oven. The chambers are 170 mm high. At the customer's request, we can increase the baking chamber height (22 or 27 cm) and change the oven layout by moving the control panel to the right side.

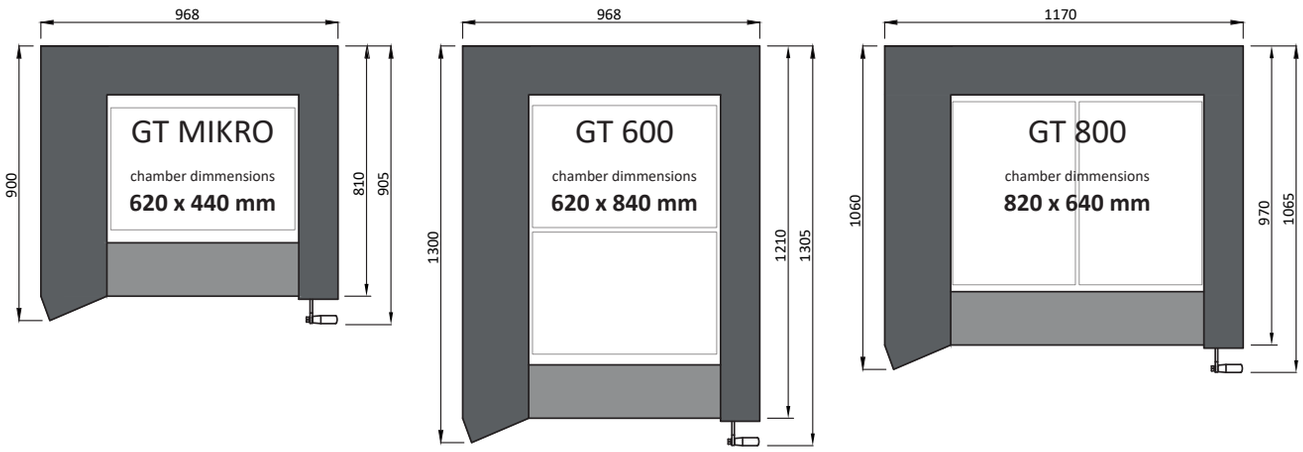
Each baking chamber is an independent unit and has steam generator and control panel, thus temperature of the bottom and top heaters is adjusted separately for each deck. This allows for baking different products at the same time. What's more, in the case of a small assortment production, only the number of modules that is needed at a given moment is used.

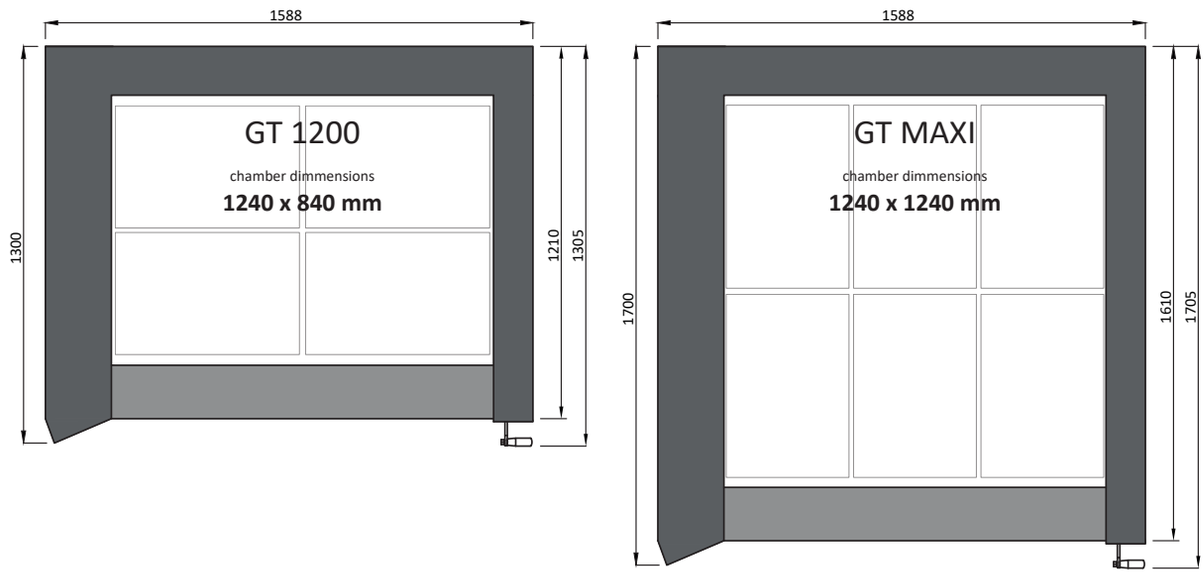
The high-performance steam generator and heating power adjustment for the bottom and top part of each oven chamber ensure excellent baking quality each time. The evaporation system quickly converts water into steam which is then pumped to the proofing chamber at high pressure and creates a climate necessary to bake products of the same type. The stone slabs are coated with a layer preventing adhesion, resulting in perfect crust no matter if the products was baked directly on the slab or a baking tray.

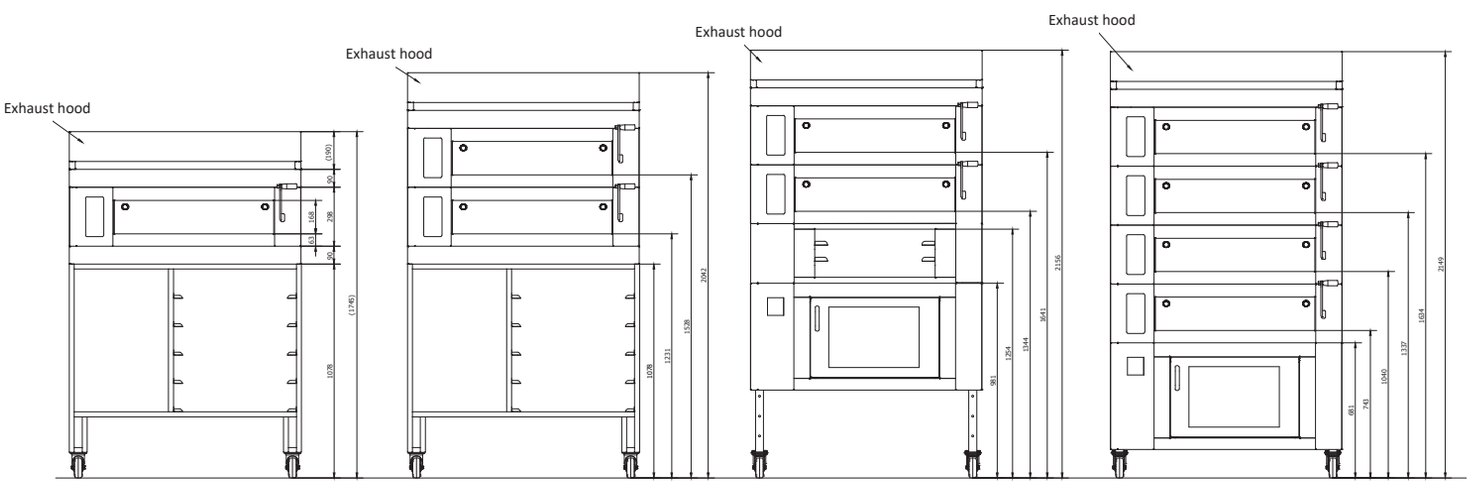


The user-friendly interface of the intuitive and versatile control panel guarantees comfortable use, programming and monitoring of oven operation. Up to 20 programmes can be saved in the panel, each with max 3 phases (a function of three-stage baking). Any incorrect parameters or interferences are indicated by sound signals and error codes. The oven temperature adjustment range is 0-270°C. Additionally, the control panel is very accurate and reliable which is ensured by the function of automatic tuning – PID.

Double **halogen lighting** of the baking chamber provides a whiter and more intense light than standard bulbs, which are less resistant to high temperatures and much more susceptible to damage.







Exhaust hood for GT 1200 and GT MAXI ovens, exhaust hood with steam condenser - height of 190 mm
Exhaust hood for oven in rustic version - height of 190mm

Oven module height

Model		GT MIKRO	GT 600	GT 800	GT 1200	GT MAXI
Baking chamber power	kW	4	5,5	5,5	8	10,5
Proofing cabinet power	kW	0,25	0,5	0,5	1,0	1,5
Baking surface	sqm	0,25	0,5	0,5	1,0	1,5
Baking chamber height	mm	170/230/270	170/230/270	170/230/270	170/230/270	170/230/270

GT 800/5 with base and exhaust hood

GT 1200/2 with base and exhaust hood

GT 1200/3 with exhaust hood with steam condenser and proofing cabinet

GT 1200/4 with base and exhaust hood

GT 1200/4 with proofing cabinet and exhaust hood

GT MAXI/5 with base and exhaust hood

ELECTRIC IN-STORE BAKING OVENS

GT 800/2 with base

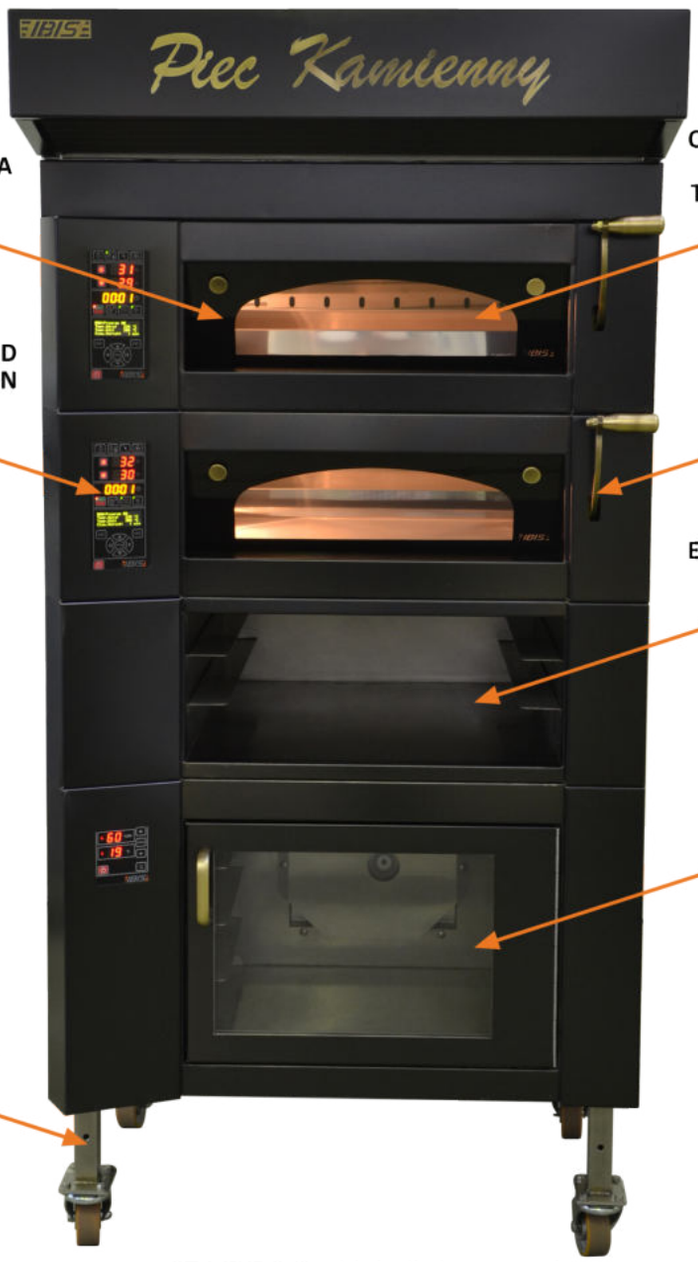
GT MIKRO/3 with base

GT 800/3 with base

GT 800/2 with built-in tray rack and proofing cabinet

GT with built-in tray rack

ELECTRIC IN-STORE DECK OVENS IN RETRO STYLE



EACH BAKING CHAMBER HAS A PROOFING SYSTEM AS A STANDARD

COMPLETE ADJUSTMENT OF THE LOWER AND UPPER HEATER TEMPERATURE IS A GUARANTEE OF REGULAR BAKING

INTUITIVE CONTROL PANEL AND AVAILABLE SCOPE OF FUNCTION ENSURES HIGH COMFORT OF EXPLOITATION

ERGONOMIC HANDLES, GLASS DOORS OPENED TO INSIDE

THE BAKING SPACE CAN BE EXPANDED AT A LATER STAGE BY RETROFITTING THE DECKS FROM 1 TO 6 CHAMBERS

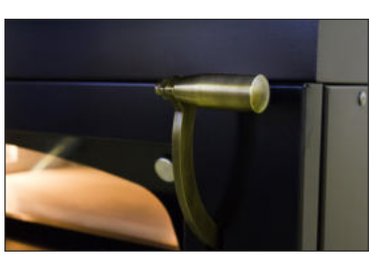
PROOFING CABINET WITH HIGH-PERFORMANCE STEAM GENERATOR

ADJUSTABLE LEGS GIVE THE POSSIBILITY TO CHANGE THE HEIGHT OF THE OVEN

GT MIKRO/2 with built-in tray rack, proofing cabinet and exhaust hood

GT MIKRO/2 with base and exhaust hood

GT 800/3 with proofing cabinet and exhaust hood



ELECTRIC OVEN IBIS GT
WITH TOUCH CONTROL PANEL

Touch control panel in GT electric ovens. The controller with the GTouch system gives users much more possibilities, including:

- remote control and management of an oven or multiple ovens in sales networks
- carrying out a multi-phase baking process
- switching the oven operation to the ECO operation mode
- additional emergency unit control (on the sicle of the oven)

IBIS GTouch

GT MIKRO/3 with built-in tray rack,
proofing cabinet and exhaust hood

PKT - THERMAL OIL DECK OVENS

Thermal oil deck ovens are designed for intensive exploitations.The manufacturing technology and top quality materials ensure their long service life. The structure guarantees equal distribution of temperature on the shelf since oil (a heat carrier) is constantly fed by the pump.
The oven is equipped with a modern computer-based system which provides continuous monitoring of machine operation.
The boiler is a complete unit, consisting of a heat exchanger, burner, circulation pump, electric control and all sensors and regulators which are necessary to ensure the operation and safety. The heating surface of the boiler consists of high-temperature-resistance pipes which are arranged in two cylindrical spirals. The pipes are laid in such a way that optimal burning conditions can be achieved at minimum load of the heating surface.
Thermo-oil systems manufactured by IBIS are characterized by a short time of readiness to operation. The heating-up time for the oven with a baking surface of 27m^2 from a temperature of 25°C to 250°C does not exceed 35 minutes. The advantages of a special thermal oil allow for the accumulation of a large amount of energy, which is used for baking. This feature causes, among other things, that the thermal oil oven loses its temperature very slowly after baking. The temperature drop when the oven is off is <10°C per one hour of standstill.

Maximum baking surface one the minimum plant area.

Low gas, oil or pellet consumption due to. High heat accumulation and quick heating of the oven.

Excellent quality and equal baking results.
Better quality crust and bottom surface, considerably reducing tendency of bread to stale, preserving moisture and aroma.

Perfect for automatic loading systems.
Ovens ready to integrate with Atlas loading and unloading system with different levels of automation to suit your specific needs.

Fast temperature recovery.
Ovens heating time allows you for quick baking products batch bu batch.

Clear and user-friendly touch control panel.

High performance proofing system.

Oven operation on two segments with the MONO-DUO SYSTEM.
Nowadays production flexibility is essential to be competitive. You must be able to produce simultaneously different ranges of products, optimizing costs and production time.
Working in the DUO system enables simultaneous baking at two different temperatures, the difference of which can be even 100°C.

An additional steam generator for the proofing chamber (option).

STANDARD EQUIPMENT:
MAGNETIC PUMP
SYNTHETIC OIL

Model		KG120	KG160	KG160 PELLET	KG200	KG300
Power	kW	120	160	160	200	300
Electrical power	kW	2,5	3,5	3,5	3,5	4
Width	mm	960	1150	1150	1150	1350
Length	mm	960	1150	1150	1150	1350
Height	mm	1300	1375	2710	1610	1710

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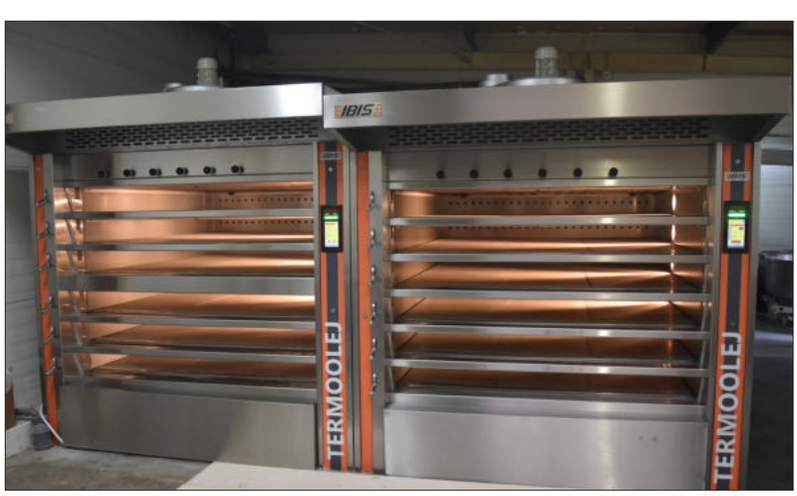
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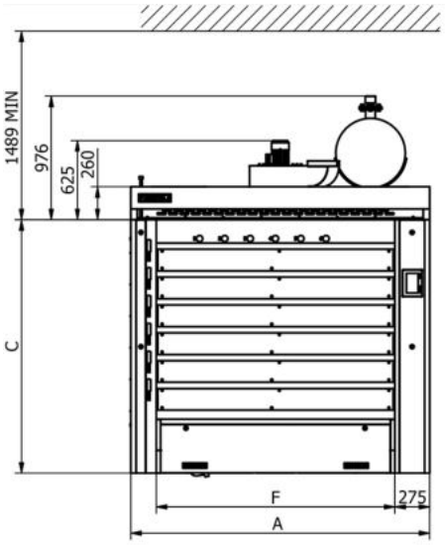
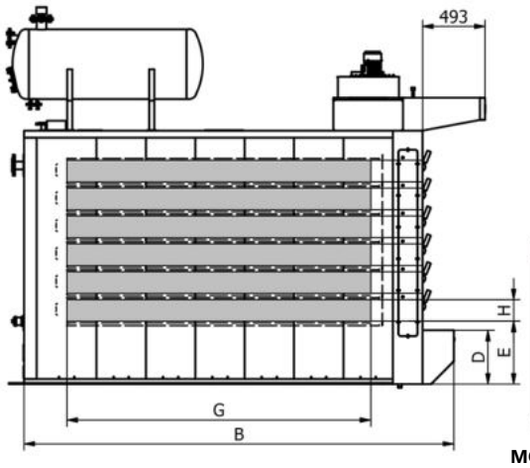
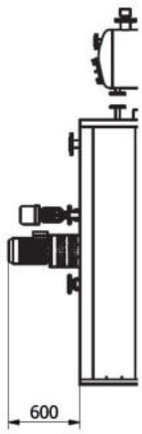


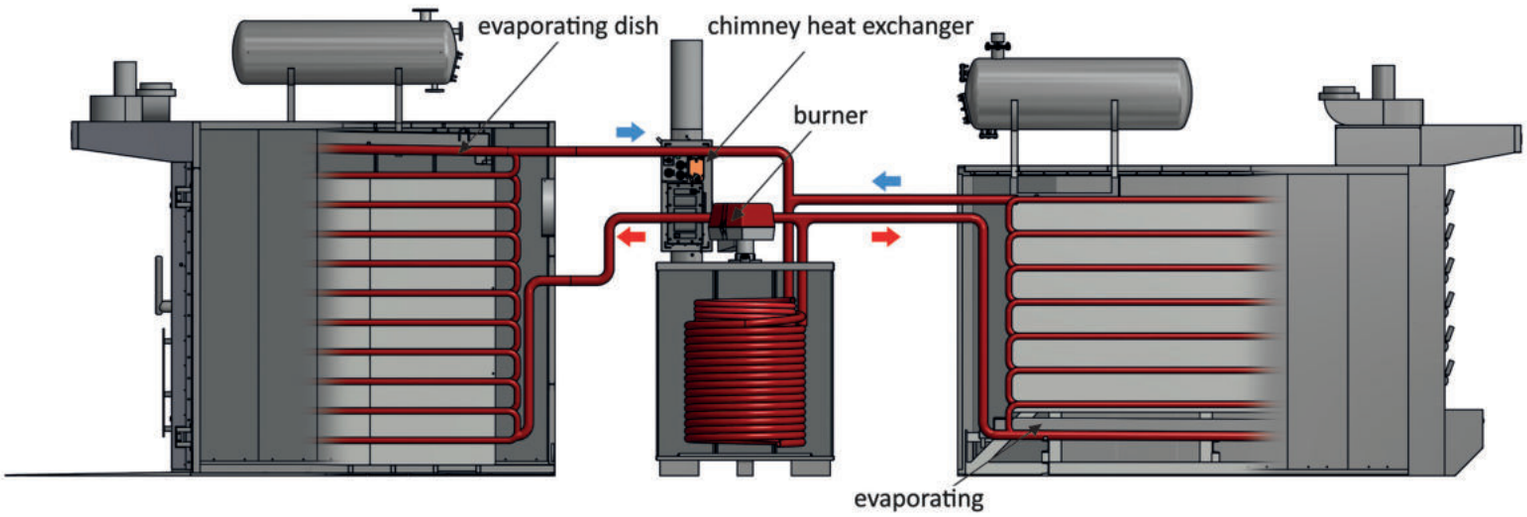




MONO-DUO

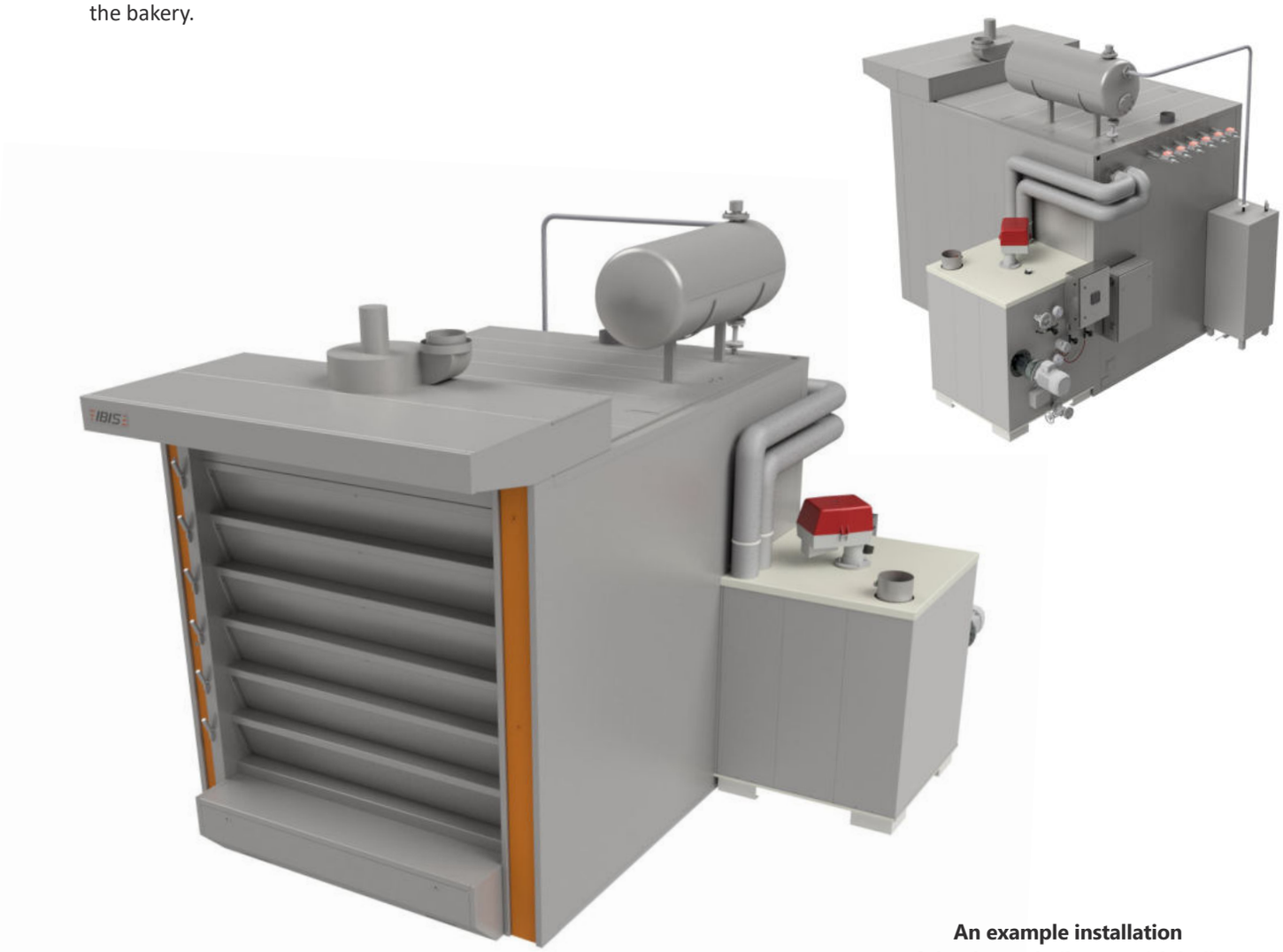
LOADING SYSTEM

MODEL	Baking surface	Number of chambers	A	B	C	D	E	F	G	H
PKT 5.100	10 m²	5	1795	2600	2000	535	717	1240	1600	170
PKT 4.120	12 m²	4	1795	3400	1780	535	717	1240	2400	170
PKT 5.120	12 m²	5	1795	3000	2000	535	717	1240	2000	170
PKT 4.150	15 m²	4	2360	3000	1780	535	717	1860	2000	170
PKT 5.150	15 m²	5	1795	3400	2000	535	717	1240	2400	170
PKT 4.180	18 m²	4	2360	3400	1780	535	717	1860	2400	170
PKT 5.180	18 m²	5	2360	3000	2000	535	717	1860	2000	170
PKT 6.180	18 m²	6	1795	3400	2000	425	497	1240	2400	170
PKT 6.180 MONO-DUO	18 m²	6	1795	3640+600	2070	425	497	1240	2400	170
PKT 5.220	22 m²	5	2360	3400	2000	535	717	1860	2400	170
PKT 6.220	22 m²	6	2360	3000	2000	425	497	1860	2000	170
PKT 6.220 MONO-DUO	22 m²	6	2360	3240+600	2070	425	497	1860	2000	170
PKT 6.220 LOADING SYSTEM	22 m²	6	2360	3000+450	2390	425	497	1860	2000	225
PKT 6.270	27 m²	6	2360	3400	2000	425	497	1860	2400	170
PKT 6.270 MONO-DUO	27 m²	6	2360	3640+600	2070	425	497	1860	2400	170
PKT 6.270 LOADING SYSTEM	27 m²	6	2360	3400+450	2480	425	497	1860	2400	225
PKT 7.315 LOADING SYSTEM	31,5 m²	7	2360	3400+450	2780	425	497	1860	2400	225
PKT 8.290 LOADING SYSTEM	29 m²	8	2360	3000+450	3100	425	497	1860	2000	225
PKT 9.330 LOADING SYSTEM	33 m²	9	2360	3000+450	3385	425	497	1860	2000	225
PKT 8.360 LOADING SYSTEM	36 m²	8	2360	3400+450	3300	425	497	1860	2400	225
PKT 9.330 LOADING SYSTEM	40 m²	9	2360	3400+450	3600	425	497	1860	2400	225



Thermooil technology enables combination of several ovens with one gas, oil or pellet fired boiler. The boiler can be placed in the basement, warehouse or garage, just where the space is.
Additionally, due to the use of only one burner in the thermo-oil system, only one flue gas chimney is required in the bakery.

Sample of the oven's combinations:
- two thermal-oil deck ovens 18m² + boiler 160kW
- two thermal-oil trolley ovens PW110 + boiler 160kW
- two thermal-oil deck ovens 27m² + boiler 290kW
- thermal-oil deck oven 22m² + thermal-oil trolley oven PW160 + boiler 290kW



An example installation of the thermal oil oven with boiler

PW - TROLLEY THERMAL OIL OVENS

Thermal oil bakery ovens, constructed on the basis of many years of experience, are dedicated to bakers requiring the highest quality baking. They are the most versatile ovens available on the bakery market. They provide the maximum baking surface in the minimum area of the plant. They are characterized above all by extraordinary efficiency and ease of use due to automatic loading and unloading.

Thermal oil ovens with trolleys can be equipped with ceramic plates, which gives an outstanding technical engineering combining tradition with the modernity. Slight heat radiation and hot air guarantee excellent baking quality. The ovens are equipped with modern and functional computer control.

Thermal oil ovens with trolleys are convenient for loading and unloading, because this process is identical to that of rotary ovens and is to entry and exit of trolleys.

Ovens combine the advantages of rotary ovens with baking options of thermal oil deck ovens.

Maximum baking surface with a small footprint design.

Clear and user-friendly touch control panel.

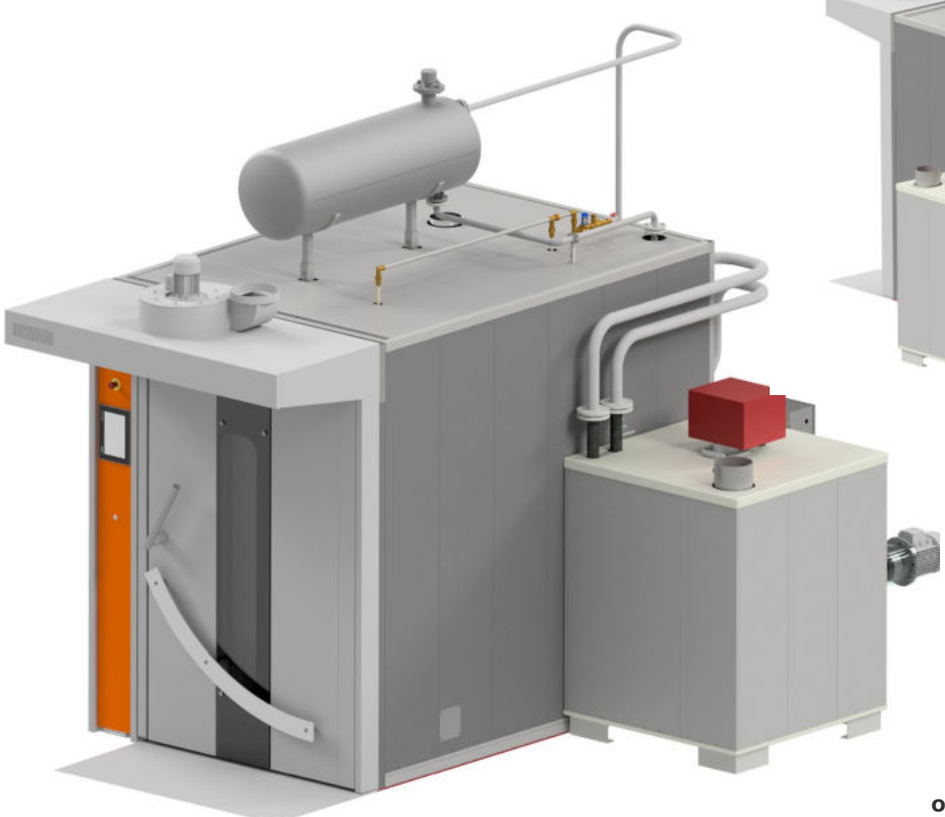
Minimum gas, oil or pellet consumption due to high heat accumulation and quick heating of the oven.

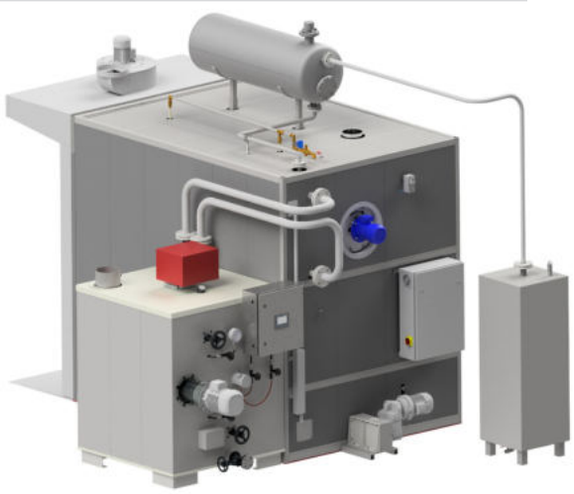
Baking chamber made entirely of stainless steel; minimal maintenance as there is no moving parts inside.

Slight heat radiation and hot air ensure perfect quality of baking.

Quick heating time allows you for quick baking products batch by batch.

High efficient evaporation system.





An example installation of the thermal oil oven with boiler

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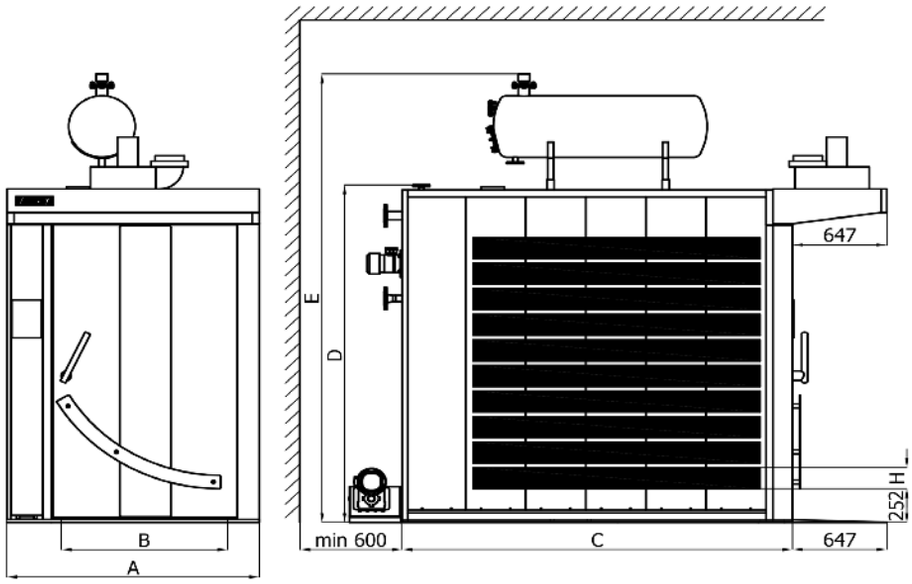

MODEL	Number of trolleys	Tray dimensions (cm)	Deck Nb	Baking surface (trays)	Baking surface (slabs)	A	B	C	D	E	H
PW 103.10	3	58 x 98 60 x 100	10	18	18,5	1570	1140	2676	2512	3336	156
PW 103.9			9	16,2	16,7	1570	1140	2676	2312	3136	156
PW 103.8			8	14,4	14,8	1570	1140	2676	2312	3136	180
PW 83.10		60 x 80	10	14,4	14,8	1370	940	2676	2512	3336	156
PW 83.9			9	13	13,3	1370	940	2676	2312	3136	156
PW 83.8			8	11,5	11,8	1370	940	2676	2312	3136	180
PW 102.10	2	58 x 98 60 x 100	10	12	12,7	1570	1140	2026	2512	3336	156
PW 102.9			9	10,8	11,5	1570	1140	2026	2312	3136	156
PW 102.8			8	9,6	10,2	1570	1140	2026	2312	3136	180
PW 82.10		60 x 80	10	9,6	10,2	1370	940	2026	2512	3336	156
PW 82.9			9	8,6	9,1	1370	940	2026	2312	3136	156
PW 82.8			8	7,7	8,1	1370	940	2026	2312	3136	180

Model		KG120	KG160	KG160 PELLET	KG200	KG300
Power	kW	120	160	160	200	300
Electrical power	kW	2,5	3,5	3,5	3,5	4
Width	mm	960	1150	1150	1150	1350
Length	mm	960	1150	1150	1150	1350
Height	mm	1300	1375	1375	1610	1710

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NEW SOLUTION !!!

BOILER HEATED BY PELLET

Boiler model		KG160 P
Power	kW	160
Electric power	kW	3,5
Width	mm	1250
Length	mm	1364
Height	mm	1375

LOADING AND UNLOADING SYSTEMS

ATLAS – a modern system for loading and unloading bakery ovens

The ATLAS loading and unloading system and IBIS thermo-oil ovens guarantee the economy of production, while maintaining the highest quality and even baking results. Owners of artisanal bakery workers face the problems of „missing hands to work", the need to reduce costs and constantly raise labor standards. The quality of the bread and the efficiency of the production remain also key factors. The answer to all these issues on the part of the Polish manufacturer of bakery machines and ovens - IBIS - is the ATLAS loading and unloading system designed to fit a modern bakery. It should be borne in mind that automation of a bakery does not mean abandoning the artisanal production.

No more carrying heavy setters and unloading with shovels

Manual loading requires physical brawn. The constant lifting of setters can cause back pain and other injuries resulting from overloads of the musculoskeletal system.

The ATLAS loading and unloading system takes over the hardest physical work and at the same time relieves the employees. For the operation of the set consisting of two PKT 6.270 ovens with a total baking area of 54 m2 and the ATLAS system, only one operator is required who is responsible for timely placing the trolleys with side setters in the docking station.

Loading and unloading is automatic and takes a very short time, with an accuracy of one second. Only the thermo-oil ovens (due to their construction) allow baking batch after batch for 24 hours while maintaining a unique baking atmosphere and equal baking. Fast loading and unloading guarantees less cooling of the ovens, while in continuous production, it reduces the production time of bread by up to 20%.

Siemens automation guarantees reliability and continuity of work. The strength of IBIS ATLAS system are servo drives with outstanding performance and reliability in operation. They are used wherever positioning, dynamics of movement and the need for precise control are the key elements.

Automation of loading and unloading.
There are several ways to load dough onto the loader belt:

- manual removal of dough from proofing baskets directly onto the belt,
- manual unloading of side setters directly onto the belt,
- automatic picking up of the dough from the setters to the feeding table. The trolley with the cameras is placed in the docking station. The ovens and ATLAS system are controlled from the control panel located in the docking station.

There are various variants availbale for unloading of the ovens:

- manual removal of products from the belt and putting them on trolleys to cool,
- automatic unloading of products onto trolleys to cool,
- unloading onto the conveyor belt transporting the products to the warehouse. The tape ends with a slide and a rotating receiving table.

The universal design gives the possibility to adapt to all types of ovens.

The maximum use of the oven baking surface due to accurate and parallel loading.

The possibility of working on several ovens at the same time.

Simple controls and safeguards form the basis for safe operation.

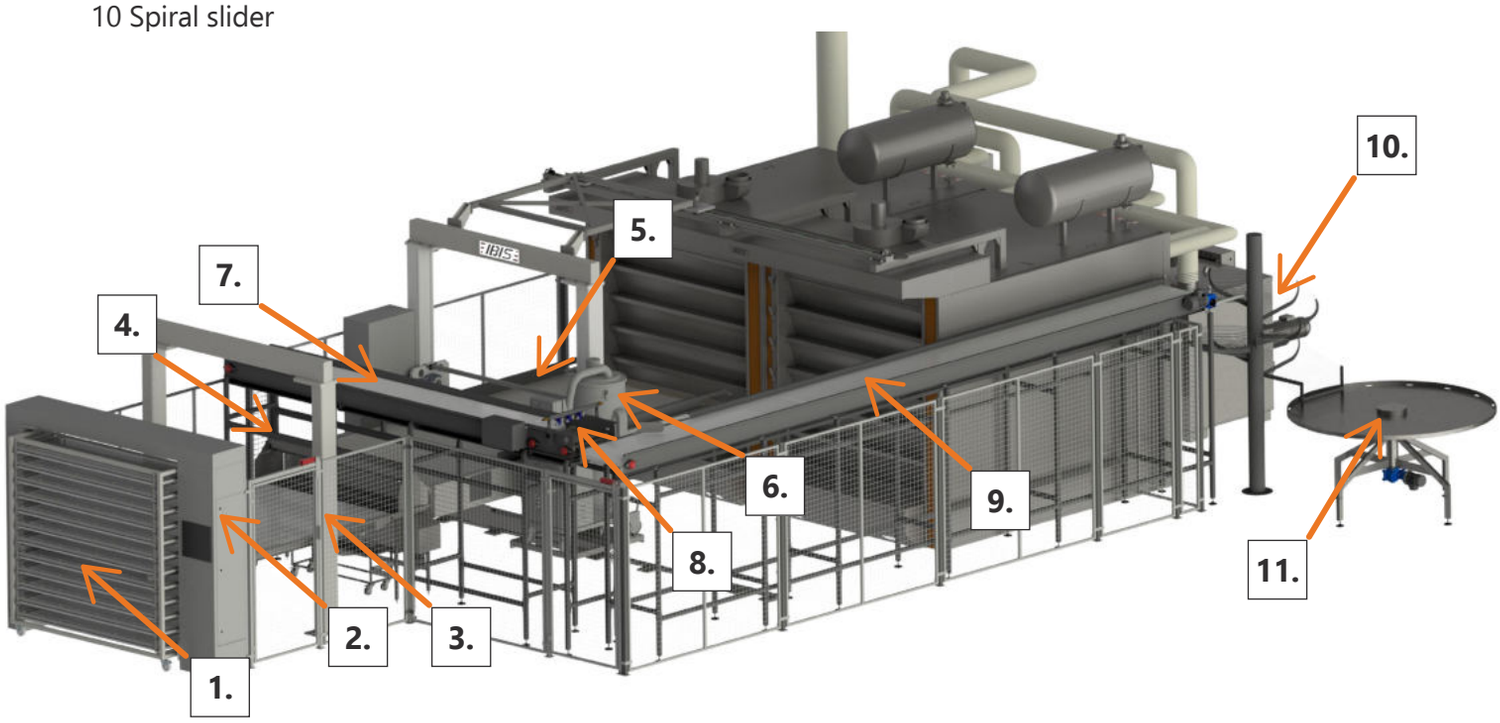
Increasing production efficiency by shortening the loading and unloading process and at the same time eliminating the need to carry heavy loading systems.

Reliable and simple design guarantees work without production stoppages.

The maximum use of the oven baking surface.

Three thermal oil deck ovens PKT 6.270 with automatic system of loading and unloading and bread transport system to the packing station.

1. Trolley with side loading setters
2. Docking station for trolleys with loading setters
3. Feeding table
4. Dough sprinkler
5. Automatic loading and unloading machine
6. Vacuum cleaner
7. Bread receiving conveyor
8. Bread sprinkler
9. Conveyor
10 Spiral slider



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HEAT EXCHANGER

Heat recovery means the consistent use of heat energy from a baking oven. In every bakery oven and thermo-oil boiler, normal operation produces flue gas at a temperature of about 300°C. These exhaust gases along with the heat energy are sent through the chimney to the atmosphere. A way to stop irretrievably lost heat is to install a heat exchanger in the chimney flue of the oven. Thanks to this device, we are able to recover most of the lost heat of exhaust gases, which is then transferred to the bakery's heating system to assist in heating usable water or central heating.

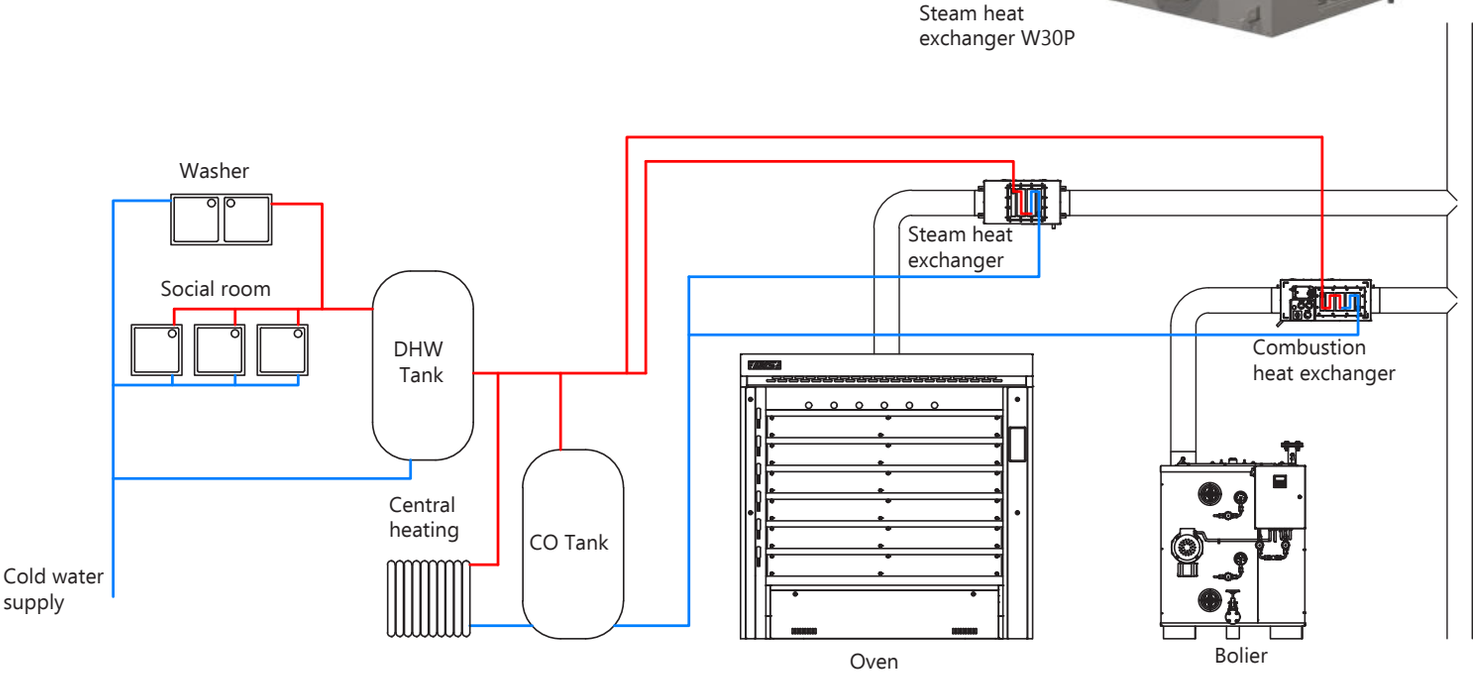
Adventages of heat exchanger :

- simple automation ensuring trouble-free operation
- free water heating
- possibility of connecting central heating
- simple assembly without any complicated modifications
- quick reimbursement of installation costs
- very good effect on the chimney draft

Model		W30	W30P
Baking are	m^2	12 - 27	12 - 27
Heating power	kW	30	20
Water connection	cal	1"	1"
Width	mm	750	590
Length	mm	880	750
Height	mm	330	330

Combustion heat exchanger W30

Steam heat exchanger W30P



HEAT EXCHANGER - ECOBOX

BYPASS function (the possibility of directing exhaust gases directly to the chimney)

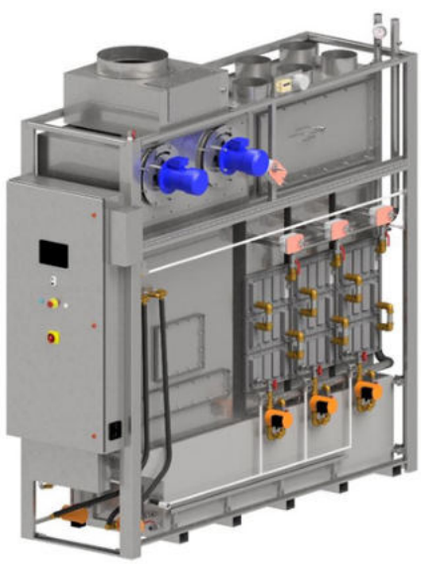
Significant emissions reduction of sulfur oxide and CO_2 ENVIRONMENTALLY FRIENDLY BAKERY

Savings in energy consumption range from 25 to 30%.

One outlet pipe from the bakery - all exhaust and steam pipes are connected directly to the heat exchanger

ENERGY FOR HEATING PURPOSES :

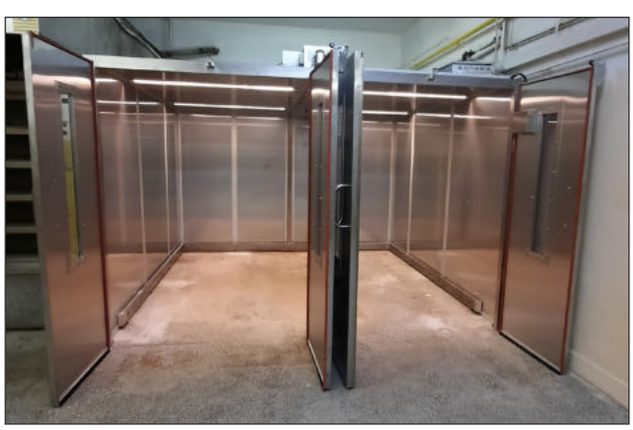
1. Heating of utility and technological water
2. Heating of bakery premises
3. Heating of proofers
4. Supporting the work of washers



Model		ECOBOX 4	ECOBOX 6
Maximum oven power	kW	450	750
Minimum capacity of heat buffers	liters	4000	6000
Exhaust gas temperature at the outlet	°C	50-60 °C	50-60 °C
Maximum exhaust temperature	°C	340	340

PROOFING CHAMBERS

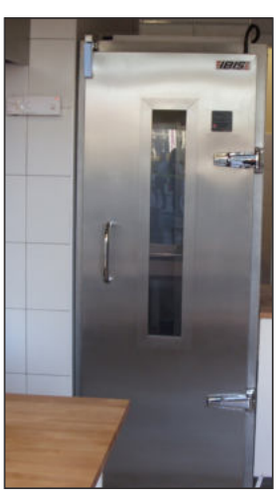
CLIMA proofing chambers are designed for adaptation to each type of an oven. We deliver custom proofing chambers, also with additional evaporating units in baking ovens.
The doors and walls are made of high-grade stainless steel, both inside and outside, ensuring perfect insulation due to use of materials with excellent insulating properties. As a standard, proofing chamber are equipped with LED lighting, a closing mechanism and a brush with proper stiffness ensuring insulation between the door and floor.
At the request of a customer, the chambers can be fitted with stoppers on the walls and door. A control panel installed on the chamber door is clear and user-friendly and allows for adjustment and control of humidity and temperature.
The unit containing an electrode steam generator and heating elements is located inside the chamber.
It works automatically, and once set, it maintains humidity and temperature parameters with great accuracy.
The steam generator features an innovative method of steam generation by special electrodes immersed in water, thus eliminating traditional heaters. The system guarantees faultless operation and eliminates the risk of electrode burnout. Furthermore, the steam generator is resistant to scale precipitating out of water when boiling.



Technical data of steam generator		
Electrical power	kW	6,5
Temperature regulation	°C	0-40
Humidity regulation	%	30-90
Maximim area	m^3	25
Weight	kg	50
Width	mm	450
Length	mm	200
Height	mm	1500

SMALL, SHOP PROOFING CABINET

An innovative method of generating steam designed for small proffers of 2,5m^3. is applied in the proofing chamber. This system eliminates the necessity to remove water into drains as all water fed by the solenoid valve converted into steam. Additionally, the evaporation system guarantees maintenance of set humidity and temperature parameters under operation.



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