

IBIS®



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:

130, 175, 250, 340, 500 liters,

- spiral mixers with fixed bowl:

45, 60, 80 and 130, 175, 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

Spiral mixers with a removable bowl are modern devices with a solid construction designed for efficient production of doughs with various consistencies and compositions. They provide intensive kneading, ideal aeration, and precise mixing of ingredients, which results in high-quality finished dough. They are suitable for all types of dough — wheat, mixed, and rye — with the possibility of individually adjusting the kneading speed to meet production needs.



BELT TRANSMISSIONS



EMERGENCY CONTROL



LED backlight of the bowl

Silent operation of the machine owing to belt transmissions

Stable construction, solid and durable housing

Perfectly profiled mixing tool guarantees smooth and accurate mixing of ingredients

Clear and intuitive touch control panel

A standard stainless steel electric box

Emergency control at the back of the electrical box

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

CONTROL PANEL IN MIXERS

Spiral mixers can be equipped with a touch control panel or a membrane control panel.



Membrane control panel



System GTOUCH offers a range of advanced features:

- an intuitive interface ensures easy and convenient control,
- an electricity consumption meter allows precise monitoring of energy efficiency,
- a work cycle log enables analysis and verification of processes,
- possibility to assign a product photo to a program,
- screen saver settings, e.g., with a company logo, support branding and device personalization,
- software updates and program copying via USB port provide easy management and maintenance,
- error codes notify about incorrect parameter settings and operational disturbances.



TOUCH control panel included

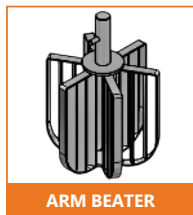
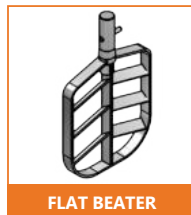


Mixers in the stainless version - the highest standards of hygiene and aesthetics (option)



MIXERS WITH REMOVABLE TOOLS

- Suitable for preparation of large amounts of masses and dough mixing after changing a working tool
- Touch control panel: smooth rotations adjustment and the possibility of programming work cycles (99 programs)
- All requirements for mixing, kneading and beating of all types of masses and dough can be met by using of different working tools
- Maximum working tool speed **350 rpm (option)**



ANGLE MIXERS

The machines are mainly used for kneading demanding doughs, such as rye dough, mixed doughs with a predominance of rye, and sourdough

Machines equipped with a scraper cleaning the bowl as standard

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

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



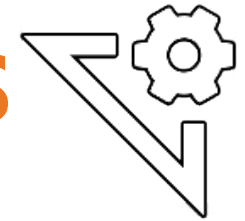
HOOK



SPIRAL



TECHNICAL PARAMETERS



(MS)

(MR)

(MK)

Model		130	175	250	340	500
Bowl capacity	dm ³	130	175	250	340	500
Bowl capacity max / min	kg	80 / 5	120 / 5	160 / 10	220 / 10	300 / 20
Flour amount	kg	50	75	100	140	190
Spiral motor power	kW	6	8,1	10	16,2	20
Bowl drive motor power	kW	0,75	0,75	1,1	1,5	1,5
Total power	kW	6,75	8,85	11,1	17,7	21,5

Speed range (rpm) – smooth adjustment

1st speed
40-150

2nd speed
40-240

Dimensions

Model		130	175	250	340	500
Width	mm	975	975	975	1045	1045
Length	mm	1852	1852	1852	2040	2108
Height	mm	1257	1257	1257	1452	1515
Height with lifted head	mm	1771	1771	1771	2057	2207
Height of a bowl with trolley	mm	782	867	887	965	1038
The outer diameter of the bowl	mm	696	750	875	975	1108

FEEDING HOPPERS, BOWL TIPPERS



Feeding hoppers

- The dough portioning and feeding systems, which ensure a continuous and constant supply of raw material in the production line
- Individually designed to order, according to the customer's guidelines
- A device mounted above the divider or other dosing machine

Bowl tippers

- They are offered in various sizes and configurations, customized to meet the individual needs and requirements of the customer
- Scraper for automatic removal of dough residues from the bowl (option)
- Possible tipping directions: left, right or forward

SPIRAL MIXERS WITH FIXED BOWL 45 – 80

Spiral mixers with fixed bowl are excellent for the processes of mixing and kneading of dough. They are effective in preparing wheat dough and yeast dough. The special profile of mixing tool guarantees even mixing all of dough ingredients, even with small quantities not exceeding 5% of the bowl volume.

- LED backlight of the bowl and precise temperature measurement
- Compact housing and 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



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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 130 – 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



NEW DESIGN!
change of the cover (head and bowl)
material from plastic to stainless steel.

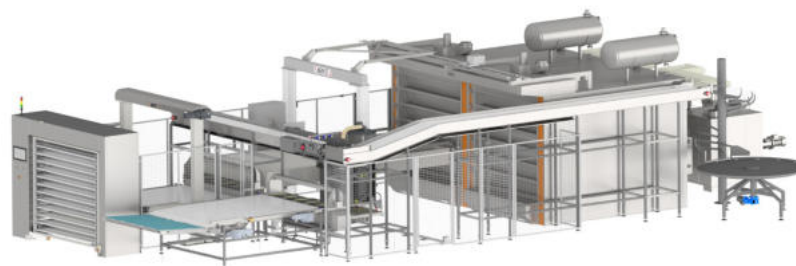
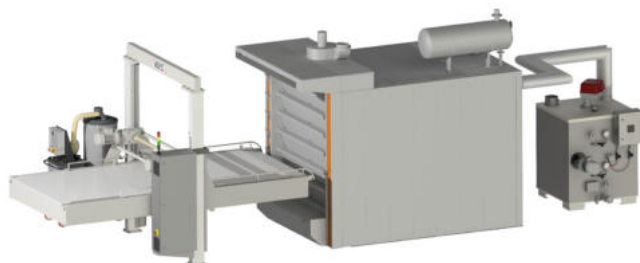


TECHNICAL PARAMETERS

Model		MST 130	MST 175	MST 250
Bowl capacity	dm ³	130	175	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	780	780	982
Length	mm	1235	1289	1390
Height	mm	1312	1344	1440

3 operating modes – 6 mixing speed levels in total

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



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