

Spiral Mixer with Fix Bowl Iba Major



IBA MAJOR 160.

Spiral Mixer with Fix Bowl

Description

Iba major is a fixed bowl spiral mixer for weights from 80 to 200 kg of dough. The machine is equipped with two motors, bowl reversal, blade shaft, safety grids and two timed speeds.

This type of mixer, particularly suitable for bakeries and pastries, may be used in pizzeria too.

Thanks to the special shape of the bowl and spiral, the mixer gives the best results in terms of compact, homogenous dough. The spiral arm design and its rotation system, with the special shape of the shaft, increase the amount of the oxygen incorporated into the dough, reducing the working temperature.

The spiral technology and the possibility of reversing the bowl's rotation means large or small quantities of dough can be mixed in the same machine.

The operating mode is either manual or automatic with one or two speed.

The main body is made of a heavy monobloc system with rounded corner, which reduces the tension and torsion stress-force typical for this type of machine.

The shaft, spiral arm, safety grids and bowl are made of stainless steel, perfectly smoothed to avoid the presence of product residues after mixing.

The V-belt transmission, direct for the arm and geared-down for the bowl, uses trapezoidal belts to eliminate vibrations and noise and all movements are assembled on bearings. The system also allows considerable savings on maintenance costs. The machine is equipped with a simple control panel, displaying all the functions by pictograms.

The machine is installed on wheels and is equipped with levelling feet.

The mixer complies with the latest EC standards.



Spiral Mixer with Fix Bowl Composition

1 - Structure

The bowl, the spiral arm, the diving blade, the grid and any other parts that would be in contact with the dough are made of **stainless steel AISI 304**.

The structure is made of a heavy **monoblocs system**, that reduces the torsional stress-force typical for this type of machine.

The body is made with a thickness of **8 mm**, epoxy painted (food grade).

2 - Transmission

The machine works with **two motors**, one for the spiral arm and the other one for the bowl.

The transmission is by **pulleys and V belts**, direct for the arm and with a reduction for the bowl (in the model 160 kg. 9 belts for the arm and 3+9 for the bowl).

The use of trapezoidal belts eliminate vibration and noise. This system allows a considerable saving in maintenance costs.



3 - Pannello di controllo

The machine is provided with a control board **very easy user impact**, showing by means of ideograms all functions.

Three types of working cycles, manual, semi-automatic at one or two speeds and automatic at two speeds.

Programmable timers, switch for reverse bowl rotation, button for impulse rotation and emergency stop key.



Spiral Mixer with Fix Bowl

Performance

4 – Performance

- **Inclined dividing blade:** for an optimal dough oxygenation: more tasting and developed bread.
- **Bevelled dividing blade** for a regular dough mixing: soft and homogeneous dough.
- **Precise design** for a perfect adaptability of shapes between blade, arm and bowl: regular and fast mixing, constant quality in small or big doughs.
- **Ideal and performance ratio**, developed on the perfect dimensions and distance between blade, arm and bowl.
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- Blade, arm and bowl are **perfectly polished** to avoid that product rests remain on the mixer components at the end of the working cycle.
- **Customized and fixed speed** for the arm and bowl. This is the result of several tests and long experience: development, homogeneity, consistency, low temperature and hydration for the dough.
- **transmission belts:** lba major 80 nr. **5** for the arm and nr. **5+2** for the bowl;
lba major 100 nr. **5** for the arm and nr. **5+2** for the bowl;
lba major 130 nr. **7** for the arm and nr. **7+2** for the bowl;
lba major 160 nr. **9** for the arm and nr. **9+3** for the bowl;
lba major 200 nr. **9** for the arm and nr. **9+3** for the bowl.
- The **CE** Declaration of Conformity is submitted with the machine.

5 – Guaranties

The guaranties are **2 year** on all the parts (except consumable).



6 – Protection and safety devices

- The transmission device and all the moving parts are enclosed in compartments which can be accessed.
- The machine is provided with wheels for movement and adjustable feet for stability.
- The safety device stops automatically the machine when the bowl cover is lifted.
- The space between the bowl and the structure, the bowl and the guide device consists in the observance of the distance established by the specific product standards.
- The elements or parts of the machine that are coming in contact with the dough (food area) or may come into contact (splash area) are made of stainless steel.
- The motors are protected from overcharging and short circuit.
- The panel works with Low tension 24 V.
- CE safety standard.

7 – CE compliant

The spiral mixer IBA MAJOR is complying with the **CE European** norms:

- **98/37 EEC Machine Directive**
- **73/23 EEC Regulation on Low Voltage**
- **89/336 EEC Directive concerning the Electromagnetic Compatibility**
- **89/109 EEC Directive concerning materials and the objects have to be in contact with alimentary products**

To effect correct application of the safety and health requirements stated in the EEC Directives, the following Norms and Technical Specifications were consulted:

- **EN292-1** Fundamental concepts and general principles of projects
- **EN292-2** Fundamental concepts and general principles of projects
- **EN453** Food processing machinery - Dough mixers - Safety and hygiene requirements
- **EN294** Distances of safety for the superior arts
- **EN953** Projecting and construction of the Protection Devices
- **EN349** Minimum gaps to avoid crushing of parts of the human body
- **EN418** Emergency stop equipment, functional aspects - Principles for design
- **EN1088** Interlocking devices associated with guards - Principles for design and selection
- **EN1050** Safety of machinery - Principles for risk assessment
- **EN45014** General criteria for suppliers' declaration of conformity
- **EN60204-1** Electrical equipment on the machines
- **89/392/EEC; 91/368/EEC; 93/44/EEC; 93/68/EEC**

Spiral Mixer with Fix Bowl

Technical features

8 - Technical features

Model	Dough capacity	Flour capacity	Spiral power	Bowl power	Dimensions			Weight
	kg	kg	kw	kw	A mm	B mm	H mm	kg
80	80	50	3,00-5,00	0,55	1270	750	1280	525
100	100	65	3,00-5,00	0,55	1270	750	1280	545
130	130	80	3,50-6,00	0,55	1410	850	1350	705
160	160	100	5,00-7,00	0,75	1570	950	1450	820
200	200	125	7,50-10,00	0,75	1570	950	1450	850

Model	Bowl volume	Bowl diameter	Thick	Bowl height	Rpm bowl	Rpm arm	
	lt	cm	mm	cm	rpm/min	rpm/min	rpm/min
80	142.20	70	2,5	36	12-14	105	210
100	157.20	70	2,5	41	12-14	105	210
130	216.20	80	3,0	46	12-14	105	210
160	273.20	90	3,0	42	12-14	105	210
200	298.20	90	3,0	48	12-14	105	210



Spiral Mixer with Fix Bowl Package

9 - Package

The mixer IBA MAJOR is delivered **assembled** with components in wooden crates with following dimensions in cm.:

85x110x153h

85x140x153h

96x155x163h

108x170x166h

108x170x166h

modello IBA MAJOR 80;

modello IBA MAJOR 100;

modello IBA MAJOR 130;

modello IBA MAJOR 160;

modello IBA MAJOR 200.



*Dimensions et caractéristiques ne sont pas fixes. BASSANINA se réserve le droit d'effectuer des changements sans donner aucun préavis.
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