



TWO ARMS MIXER 雙桿攪拌機

The DIVE series of mixers with plunging arms is the result of continuous research into the best technology available for both materials and components. The superior structure where the gears are housed is proof of this, because made of cast iron which means greater structural rigidity than the classic electric welded steel structures, where strong twisting can cause the welding to crack and generate oil leaks. All the mechanical parts and gears work in an oil bath, which guarantees extreme quietness and a long life. The DIVE series mixers are particularly suitable for high-hydration dough used to make French bread, toasting loaves, and breadsticks for example, or cake dough that is used to make croissants, panettone, and brioches.

The DIVE series mixers with plunging arms are equipped with PED accident-prevention guards that have a very high mechanical resistance and which protect the operator from the accidental inhalation of flour dust, a hazard that appears when mixing. These shields respect all the health-hygiene regulations that are in force regarding prevention. The bowl is made of very thick stainless steel that has been metal spun, and which has a reinforced base to support all the mechanical stress generated during mixing.

The arms of the DIVE series mixers are made of cast aluminium, while the mixing tools are made of 316L stainless steel. The tools can be adjusted in height thanks to a flywheel, an essential characteristic when mixing certain products, for example panettone. Another very interesting thing is that each time the machine is stopped, a mechanical device ensures that the arms always stop in the upper position, which makes it easier for the operator to empty the bowl.

經過不斷的高科技研發，使用高級的零件與材料所製成的攪拌機，其齒輪轉動結構十分精緻，材質為鑄鐵，比一般焊接鋼製成的機器更為堅固，且能防止漏油。所有的設備皆用機油潤滑，使運轉過程安靜，機體壽命長。適用於攪拌含水量高的麵糰，如：法國麵包、整條土司或麵包棒，或是糕點類麵粉，如：可頌、托尼甜麵包及布里歐。

此機器配有防止粉粒的防護罩，保護使用者在攪拌過程中不會吸入因攪拌而產生的有害粉塵。此防護罩能有效防止任何對衛生健康有害的物質。攪拌碗由很厚的不鏽鋼合金製成，能有效抵抗攪拌時產生的重力。

攪拌桿上半部突出部分由鑄鋁製成，下半部的兩支攪拌器由 316L 不鏽鋼製成。因配有齒輪的關係，因此攪拌桿能上下調整，非常適合用來做托尼甜麵包。另一個特色是，不管使用者何時停止機器運轉，機器的攪拌桿都會自動上升至最高處，讓使用者方便清理碗內。

規格：

型號	機體大小 (長 x 寬 x 高)	淨重	攪拌碗容量
IBT 45	570 x 890 x 1380 mm	250 kg	61 LT
IBT 60	570 x 890 x 1380 mm	265 kg	87 LT
IBT 80	785 x 1121 x 1620 mm	490 kg	121 LT
IBT 100	785 x 1121 x 1620 mm	515 kg	150 LT