

IBIS®



PLANETARY MIXERS

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IBIS planetary mixers mix, knead, whip and beat various masses, creams and dough. They are the perfect choice for artisans who want to optimize quality, consistency and efficiency in their confectionery. Thanks to a wide range of mixing tools, planetary mixers can also be used in other industrial sectors (chemical, pharmaceutical or food processing). Smooth speed regulation provided by the inverter allows you to adjust the speed up to 300 rpm. The devices are available with manual or automatic bowl lifting („H” version).

Planetary mixers are sold in painted version as standard (as option: stainless steel version) with bowl and three working tools: spatula, heavy wire whisk, fine wire whisk. Additional options are: spiral tool, reduction set, stainless steel protective cover, transport trolley, bowl stand and scraper that cleans the bowl. Drain valve can be installed at the bottom of the bowl.

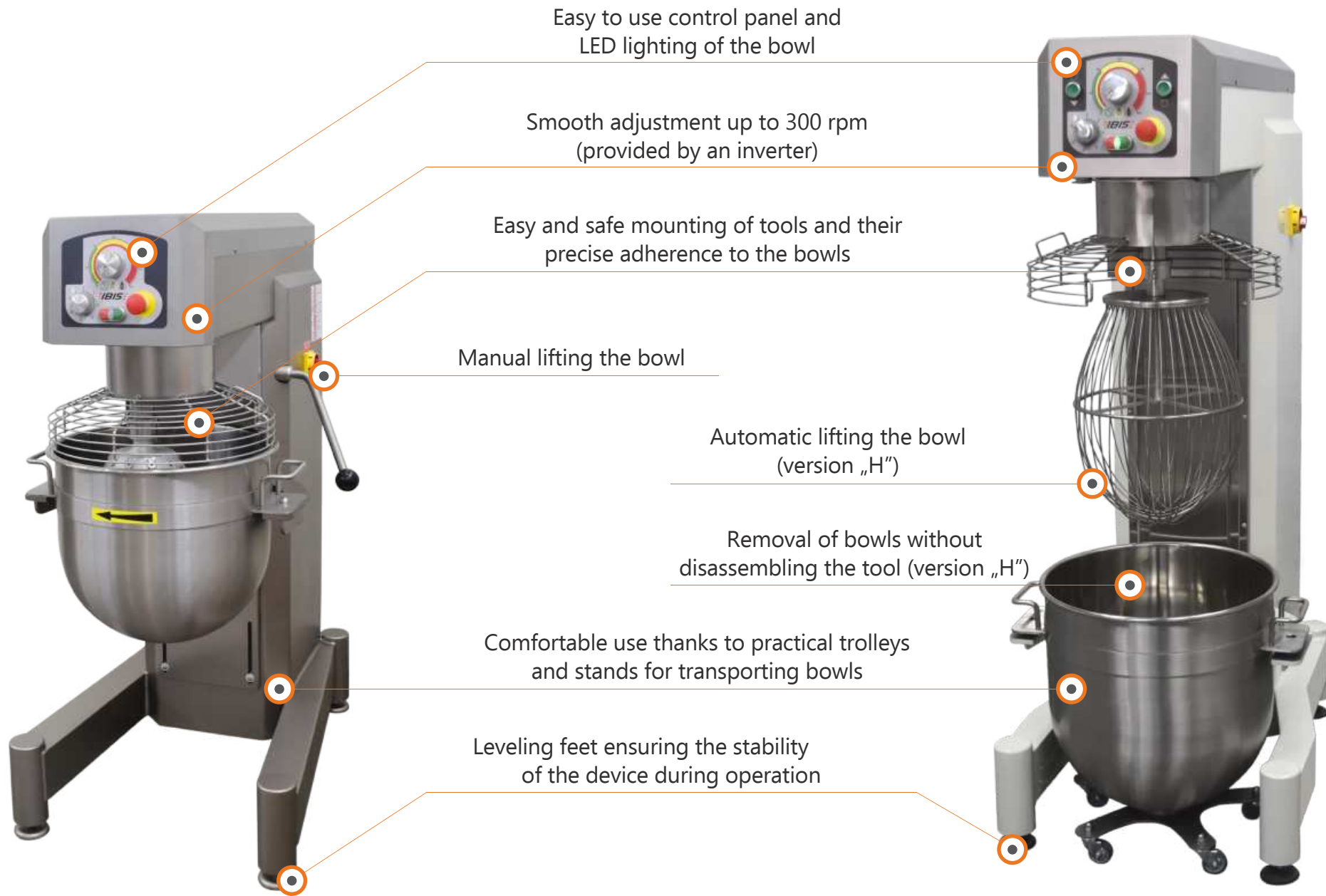
The planetary mixers are controlled with a clear and easy-to-use manual control panel in standard. As option: digital control panel or touch control panel (with the possibility of programming work cycles). The devices have LED bowl lighting and easy and quick tool disassembly. In planetary mixers with automatic bowl lifting, the bowl is removed without dismantling the tool. All this has been designed to increase user comfort.

Available devices with bowls with a capacity of:



20, 40, 60, 80, 100
120 and 140 liters.





Easy to use control panel and LED lighting of the bowl

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

Easy and safe mounting of tools and their precise adherence to the bowls

Manual lifting the bowl

Automatic lifting the bowl (version „H”)

Removal of bowls without disassembling the tool (version „H”)

Comfortable use thanks to practical trolleys and stands for transporting bowls

Leveling feet ensuring the stability of the device during operation

Stainless steel version

Painted version

ACCESORIES FOR UC MIXERS:

- *heavy wire whisk*
- *fine wire whisk*
- *spatula*
- *spiral (option)*

ADDITIONAL OPTIONS:

- *reduction kit*
(possibility of using reduction bowls e.g. Planetary mixers UC 80 reduction kit 40 - 60 LT)
- *bowl stand*
- *bowl trolley*
- *scraper*
- *drain valve installed in the bowl*
- *full protection cover in stainless steel*



HEAVY WIRE WHISK



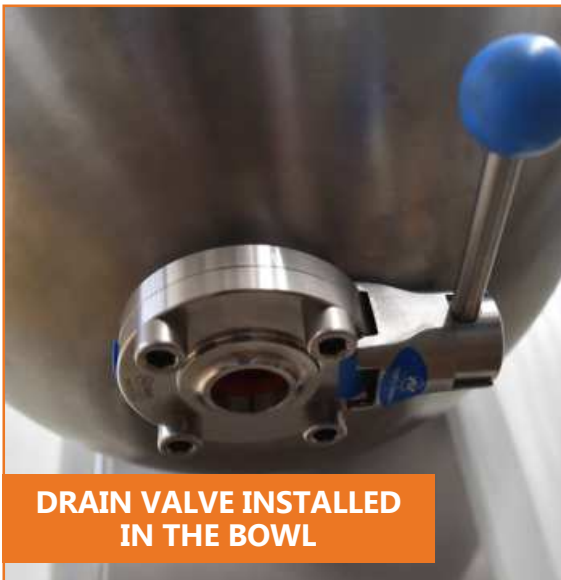
FINE WIRE WHISK



SPATULA



SPIRAL
(option)



**VERSATILITY,
VARIETY OF
APPLICATIONS**

CONTROL PANEL

1. MANUAL

- Adjustable speed and working time by using a knob



2. DIGITAL

- Digital time and speed control with the ability to save 4 different recipes, each with 4 work stages



3. TOUCH 7"

- Speed and working time adjustment by a color touch screen with the option to save various recipes





**PLANETARY MIXER UC 80 H
WITH MANUAL CONTROL PANEL**



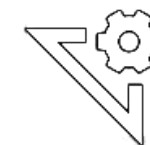
**PLANETARY MIXER UC 80 H
WITH DIGITAL CONTROL PANEL**



**PLANETARY MIXER UC 100 H
WITH TOUCH CONTROL PANEL**



TECHNICAL PARAMETERS



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			
Power	kW	1,1	2,2	3	3	3	3	4
Height	mm	1165	1365	1415	1670	1415	1670	1840
Length	mm	780	925	1015	1015	1015	1015	1015
Width	mm	570	720	715	661	715	661	661
Weight	kg	180	230	260	285	270	295	315

20, 40, 60, 80, 100 liters





SPATULA

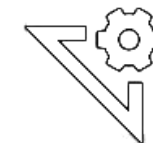


FINE WIRE WHISK



HEAVY WIRE WHISK

PLANETARY MIXER UC 80 H WITH AUTOMATIC LIFTING THE BOWL
PAINTED VERSION



TECHNICAL PARAMETERS

Model		UC 100 P	UC 120 P	UC 140 P
Capacity	l	100	120	140
Voltage	V		400	
Power	kW	6,5	6,5	6,5
Height	mm	1923	1923	1923
Length	mm	1130	1130	1130
Width	mm	864	864	864
Weight	kg	570	575	580

100, 120, 140 liters



We offer three control versions:
manual, digital, and touch screen

Electric lifting and lowering of bowls

Standard equipment includes: spatula,
fine wire whisk, heavy wire whisk

A scraper cleaning the bowl (option)

Mixers with bowl capacities of:
100, 120, and 140 liters

Removal of bowls without disassembling the tool

Leveling feet ensuring the stability
of the device during operation



PLANETARY MIXER UC 120 P
WITH AUTOMATIC LIFTING OF THE BOWL

POWER
6,5 kW



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