



# BITE/N



## Mixer with plunging arms with fixed bowl

The twin arms mixers of the Bite/N range use the best materials and components for an effective utilization of the machine. The top structure is made of cast iron and this allows to obtain a structural rigidity that is superior to the classic electro-welded steel structures where the strong twists can crack the welds and consequently generate an oil spill. The machinery and the gears work in oil bath to guarantee an extreme quietness and durability.

The bowl is made of a remarkably thick stainless steel obtained by spin-forming; it is also reinforced at the base to support all the mechanical stress that occurs during the mixing process. The tool holder arms are made of die cast aluminium; the kneading tools instead, are made of 316L stainless steel and their height can be adjusted.

Furthermore, if the machine is stopped, a mechanical device makes sure that the arms always stop at the top dead center, making it easier for the operator to unload the product from inside the bowl.

Bite/N mixers are suitable for very hydrated doughs, such as those used for French bread, sliced bread and bread-sticks, but also for pastry products as croissants, panettone and brioches.

### Standard features

- Cast iron structure and tool-holder arms
- Stainless steel tools and bowl.
- Plexiglass guards and stainless steel grid
- 24 Volt - low voltage - control circuit.
- Motors protected against overloads and short circuits by thermal switches and a set of three fuses.
- Machine mounted on stainless steel feet.
- Available in two versions:
  - 2 speeds and 2 timers
  - 1 variable speed with digital panel
- Lubrication of gears in oil bath.

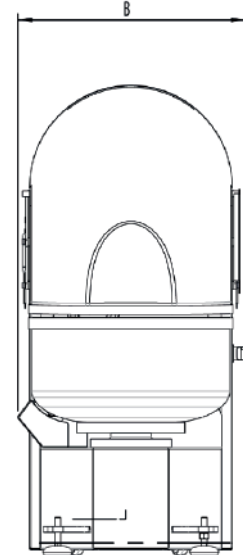
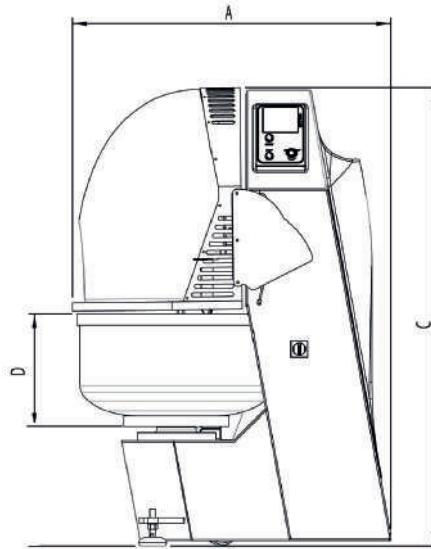
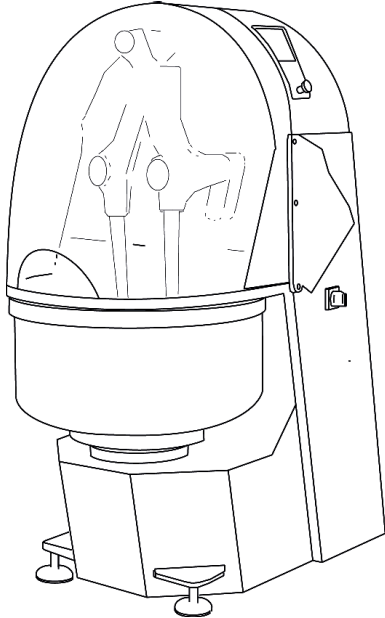
### MODELS

BITE/N – 45	Mixer with approx 30 kg dough capacity
BITE/N – 60	Mixer with approx 45 kg dough capacity
BITE/N – 80	Mixer with approx 60 kg dough capacity
BITE/N – 100	Mixer with approx 75 kg dough capacity
BITE/N – 140	Mixer with approx 90 kg dough capacity
BITE/N – 160	Mixer with approx 120 kg dough capacity



**IMPASTATRICE A BRACCI TUFFANTI CON VASCA FISSA BITE/N**

**BITE/N TWIN ARM MIXER WITH FIXED BOWL**



Dati tecnici/Technical data		BITE/N	BITE/N	BITE/N	BITE/N	BITE/N	BITE/N
		45	60	80	100	140	160
Capacità impasto/Dough capacity	kg	30	45	60	75	90	120
Volume nominale vasca/Bowl nominal volume	L	45	60	80	100	140	160
Velocità battute al minuto/Beats speed per minute:							
-macchina velocità e 2 timer/ -machine with 2 speeds and 2 timers	rpm	36/54					
-macchina a velocità variabile/ -machine with variable speed	rpm	from 36 to 82					
Potenza elettrica nominale/ Rated electric power	kW	2,2	2,2	4	4	9,2	11
A Profondità totale/Total depth	mm	972	972	1185	1185	1395	1395
B Larghezza totale/Total width	mm	639	639	771	771	955	955
C Altezza totale/Total height	mm	1458	1458	1623	1623	1866	1866
D Altezza vasca/Bowl height	mm	320	423	400	477	411	512
Diametro vasca/Bowl diameter	mm	550	550	680	680	780	780
Massa netta/Net mass	kg	370	366	562	590	904	904
Dimensioni imballo/Packing dimensions	mm	800x1150x1730		1100x1330x1900		1690x1150x2300	
Massa lorda/Gross mass	kg	400	396	636	664	994	994
Tensione di alimentazione nominale/ Rated supply voltage	V	230-400					
Frequenza/Frequency	Hz	50/60					
Connessione elettrica/Plug coupling		3Ph+N+T					

N.B.: Con i modelli a velocità variabile, poiché dotati di inverter, è necessario installare un interruttore differenziale/  
**IMPORTANT NOTE:** With variable speed models, as equipped with inverter, it is necessary to install a circuit-breaker.