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Екатеринбург (343)384-55-89	Липецк (4742)52-20-81		Тамбов (4752)50-40-97	Ярославль (4852)69-52-93

Россия +7(495)268-04-70

Казахстан +7(7172)727-132

Киргизия +996(312)96-26-47

www.gam.nt-rt.ru | | gma@nt-rt.ru

Технические характеристики на тестомесы для тяжелых условий эксплуатации IKARO компании **GAM International**

IKARO



1

velocità/speed
1400
rpm

2

velocità/speeds
1400
2800
rpm

3

velocità/speeds
1400
2100
2800
rpm

Impastatrice a spirale

IKARO è la prima impastatrice a testa sollevabile al mondo dotata di un sistema di ancoraggio a forma di ali, che possono essere abbassate o sollevate per permettere l'aggancio o lo sgancio della testata dal corpo della macchina.

A differenza di una impastatrice tradizionale, IKARO non ha una manovella che deve essere avvitata e svitata ogni volta che la si vuole chiudere o aprire, inoltre non può essere azionata se non è perfettamente chiusa (evitando avvii accidentali che rischiano di danneggiarne i meccanismi interni), ma soprattutto vibra molto di meno, sottoponendo l'impastatrice a shock meccanici molto ridotti e garantendo, in questo modo, una durata maggiore dell'attrezzatura.

IKARO si traduce per il cliente in:

- 1) Risparmio di tempo nell'operazione di chiusura e apertura
- 2) Sicurezza che l'impastatrice sia effettivamente chiusa
- 3) Maggiore durata dell'attrezzatura e dei suoi componenti interni.

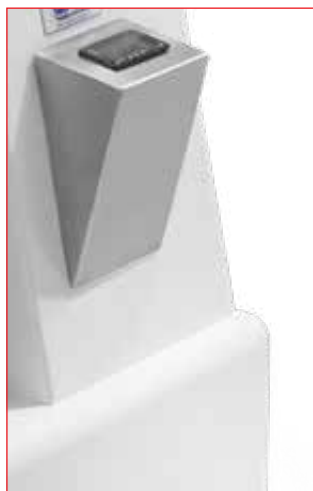
Dough spiral mixer

IKARO is the first liftable head dough mixer in the world with a hooking system shaped like wings, that can be lowered or lifted in order to hook or unhook the head to the body of the machine.

The main differences with a traditional dough mixer are that IKARO doesn't have a handle that has to be screwed and unscrewed for each opening and closing, furthermore it cannot start if not perfectly closed (avoiding the frequent damage to the gear) but, above all, IKARO shakes much less and therefore is going to last longer.

The advantages of IKARO to the customer are:

- 1) Saving time in the closing and opening operation
- 2) No risk of damage to the gear
- 3) Longer life of the machine and single components



2 pannelli comandi disponibili
2 control panels available

TS
con testa sollevabile
with liftable head

TSV
con testa sollevabile e vasca estraibile
with liftable head and removable bowl

I modelli 30, 40 e 50 del gruppo TS e TSV sono disponibili nella nuova e innovativa versione IKARO. Le vasche e lo spacca pasta sono in acciaio inossidabile 18/10, la spirale in acciaio inossidabile forgiato a mano.

Models 30, 40 and 50 from TS and TSV group are available in IKARO version. The bowls and the dough breakers are made of 18/10 stainless steel, the kneading hook is made of hand-forged stainless steel.



Il sistema Ikaro
IKARO system



Testa sollevabile e vasca estraibile
Liftable head and removable bowl

Queste impastatrici rispondono a tutte le normative CE e sono dotate di tutte le sicurezze attive e passive conformemente alle normative vigenti in materia.

These mixers meet all CE regulations and are equipped with all active and passive safety devices in accordance with current regulations.

Impastatrici - Dough mixers

IKARO TS 30



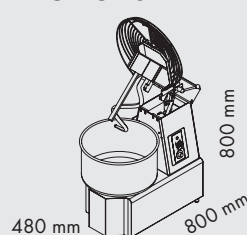
Dimensioni e
Capacità Vasca
*Bowl dimensions
and capacity*

30 lt - 25 kg



99 kg

IKARO TS 40



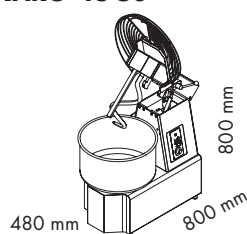
Dimensioni e
Capacità Vasca
*Bowl dimensions
and capacity*

40 lt - 35 kg



108 kg

IKARO TS 50



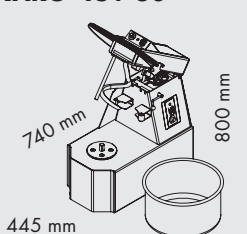
Dimensioni e
Capacità Vasca
*Bowl dimensions
and capacity*

48 lt - 42 kg



115 kg

IKARO TSV 30



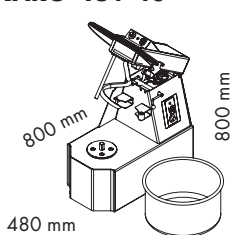
Dimensioni e
Capacità Vasca
*Bowl dimensions
and capacity*

30 lt - 25 kg



99 kg

IKARO TSV 40



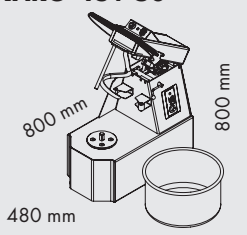
Dimensioni e
Capacità Vasca
*Bowl dimensions
and capacity*

40 lt - 35 kg



108 kg

IKARO TSV 50



Dimensioni e
Capacità Vasca
*Bowl dimensions
and capacity*

48 lt - 42 kg



115 kg

1 Velocità / 1 Speed

Alimentazione trifase
Threephase power supply
400/3/50 - 1,1 kW

Alimentazione monofase
Single phase power supply
230/1/50 - 1,1 kW

2 Velocità / 2 Speeds

Alimentazione trifase e timer
Threephase power supply and timer

400/3/50
1,7/1,3 kW

3 Velocità / 3 Speeds

Alimentazione monofase con timer
Single phase power supply with timer

230/1/50
2,2 kW

Alimentazione trifase
Threephase power supply
400/3/50 - 1,5 kW

Alimentazione monofase
Single phase power supply
230/1/50 - 1,5 kW

Alimentazione trifase e timer
Threephase power supply and timer

400/3/50
2,2/1,5 kW

Alimentazione monofase con timer
Single phase power supply with timer

230/1/50
2,2 kW

Alimentazione trifase
Threephase power supply
400/3/50 - 1,5 kW

Alimentazione monofase
Single phase power supply
230/1/50 - 1,5 kW

Alimentazione trifase e timer
Threephase power supply and timer

400/3/50
2,2/1,5 kW

Alimentazione monofase con timer
Single phase power supply with timer

230/1/50
2,2 kW

Alimentazione trifase
Threephase power supply
400/3/50 - 1,1 kW

Alimentazione monofase
Single phase power supply
230/1/50 - 1,1 kW

Alimentazione trifase e timer
Threephase power supply and timer

400/3/50
1,7/1,3 kW

Alimentazione monofase con timer
Single phase power supply with timer

230/1/50
2,2 kW

Alimentazione trifase
Threephase power supply
400/3/50 - 1,5 kW

Alimentazione monofase
Single phase power supply
230/1/50 - 1,5 kW

Alimentazione trifase e timer
Threephase power supply and timer

400/3/50
2,2/1,5 kW

Alimentazione monofase con timer
Single phase power supply with timer

230/1/50
2,2 kW

Alimentazione trifase
Threephase power supply
400/3/50 - 1,5 kW

Alimentazione monofase
Single phase power supply
230/1/50 - 1,5 kW

Alimentazione trifase e timer
Threephase power supply and timer

400/3/50
2,2/1,5 kW

Alimentazione monofase con timer
Single phase power supply with timer

230/1/50
2,2 kW

Accessori Tools

Kit di ruote Set of wheels

IKARO TS 30

Si-Yes

IKARO TS 40

Si-Yes

IKARO TS 50

Si-Yes

IKARO TSV 30

Si-Yes

IKARO TSV 40

Si-Yes

IKARO TSV 50

Si-Yes

IKARO TS 50 - SPIRAL DOUGH MIXERS



2 years warranty

Two-year warranty on all models

Guaranteed quality

Materials and technologies

Product Code: IMPIKA50TR400TS

IKARO is the first liftable head dough mixer in the world with a hooking system shaped like wings that can be lowered or lifted in order to hook or unhook the head to the body of the machine.

Available Options

Increase for digital panel

Yes

Kit wheels

Yes

Speed

2 Speed

Power Supply

Monophase Triphase

Liftable head

Liftable head

DESCRIPTION

IKARO is the first liftable head dough mixer in the world with a hooking system shaped like wings that can be lowered or lifted in order to hook or unhook the head to the body of the machine.

The main differences with a traditional dough mixer are that IKARO doesn't have a handle that has to be screwed and unscrewed every time has to be closed or opened, furthermore it cannot start if is not perfectly closed (avoiding the frequent damage to the gear) but, above all, IKARO shakes much less and therefore is going to last longer.

The advantages of IKARO to the customer are:

- 1) Saving time in the closing and opening operation
- 2) No risk of damage to the gear
- 3) Longer life length of the machine and single components

The models 30, 40 and 50 from TS and TSV group are available in IKARO version. The bowls and the dough breakers are made of 18/10 stainless steel, the kneading hook made of hand-forged stainless steel. For three-phase 400 volt models is available 2 speeds motor.

TS= with liftable head

TSV= with liftable

head and removable

bowl

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Россия +7(495)268-04-70

Казахстан +7(7172)727-132

Киргизия +996(312)96-26-47

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