



BAKERY AND CONFECTIONERY

MACHINES AND OVENS



about us

IBIS – is a leading Polish company with many years of experience in the production of machines and equipment for the bakery and pastry industries. The company's registered office is in Szubin in POLAND.

We make every effort to ensure that our machines are of the top quality and the highest standard of craftsmanship which give us reputation and recognition on the European markets as well as in the Middle East and Asia.

Our leading products include:

- electric bakery and pastry ovens,
- thermal oil deck ovens,
- automatic loading and unloading system,
- thermal oil trolley ovens,
- proofing chambers,
- dough-kneading machines,
- bowl tippers,
- planetary mixers,
- cream cookers.

In the interest of the highest quality of services, we continuously care for the development of our company. Our professional team of engineers makes all efforts that the solutions we use are not only innovative, but also efficient and practical. We launch products which constantly arouse a huge interest among our customers, but above all serve and help bakers and confectioners in their daily work.

We own an innovative and modern machinery park equipped with machines from the leading manufacturers. Using our own CNC processing center, steel cutting laser, and many other machines, enables us to manufacture within our own company – all of this to provide our customers with comprehensive and customized service.

www.ibis.pl





SPIRAL MIXERS WITH REMOVABLE BOWL

Spiral mixers with removable bowl are modern devices with a solid and proven design, enabling the production of dough of various consistency and composition. The applied construction solutions ensure intensive and efficient kneading of the dough and obtaining its best technological parameters through perfect aeration and loosening with the careful mixing of raw materials.

With an inverter installed in each model, the devices can be used for different purposes in the baking and pastry industries.



Possibility to prepare all types of dough: wheat, mixed and rye

Adjustable mixing speed for individual recipe needs

Possible adjustment of rotations by a technologist at the first and second speed

Intuitive control panel with LED bowl backlight and precise temperature measurement

Independent emergency control system for added safety in case of electronic failure

Even mixing of all dough ingredients, even in small amounts, not exceeding 5% of the bowl capacity

The machines are manufactured in accordance with the applicable UE regulations, while keeping the latest occupational health and safety standards

Quiet operation thanks to belt-driven transmissions

Electric box made of stainless steel as standard

TECHNICAL SPECIFICATIONS OF MS / MR / MK MIXERS

Model		MS / MR / MK 130	MS / MR / MK 175	MS / MR / MK 250	MS / MR / MK 340	MS / MR / MK 500
Bowl capacity	l	130	175	250	340	500
Bowl capacity max / min	kg	80 / 5	120 / 5	160 / 10	220 / 10	300 / 20
Flour amount	kg	50	75	100	140	190
Mixing tool speed range – 1st gear	rpm	40 - 150	40 - 150	40 - 150	40 - 150	40 - 150
Mixing tool speed range – 2nd gear	rpm	40 - 240	40 - 240	40 - 240	40 - 240	40 - 240
Spiral motor power	kW	6	8,1	10	16,2	20
Total powerpower	kW	0,75	0,75	1,1	1,5	1,5
Total power	kW	6,85	8,85	11,1	17,7	21,5
Width	mm	975	975	975	1045	1045
Length	mm	1852	1852	1852	2040	2040
Height	mm	1257	1257	1257	1452	1515
Height of a bowl with trolley	mm	782	867	887	965	1038
Height with lifted head	mm	1771	1771	1771	2057	2207



Mixers in the stainless version - the highest standards of hygiene and aesthetics (option)

MIXERS WITH REMOVABLE TOOLS

MR industrial mixers combine the advantages of classic spiral mixer and planetary mixers. A multifunctional system of removable tools is perfect in bakeries and confectioneries. Suitable for preparation of large amounts of masses and dough mixing after changing a working tool. All requirements for mixing and kneading of all types of masses and dough can be met by using of different working tools.

Maximum production capacity and possibility to prepare a wide range of dough and pastry masses

Perfect for creaming butter and jam into a smooth mass

As a standard, the mixers are equipped with a tray and scraper to clean the bowl during operation

Touch control as standard: intuitive interface, smooth speed adjustment, and the ability to program device work cycles

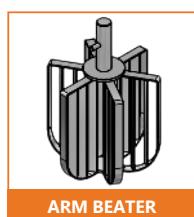
Additional, independent, emergency control in case of an electronic system failure



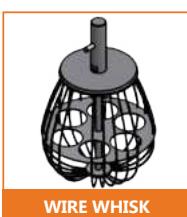
SPIRAL



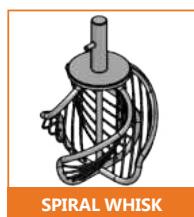
FLAT BEATER



ARM BEATER



WIRE WHISK



SPIRAL WHISK



ANGLE MIXERS

Angle mixers are modern devices with an exceptionally durable mixer drive mechanism for the most demanding types of dough. Individual mixing U-shaped tool allows for precise and gentle mixing and was special designed for dough with higher consistency of rye flour. Selection of the right speed for the first and second speed gives possibility to adapt angle mixer to the dough.



ANGLE



HOOK



SPIRAL



An unique shape of the mixer guarantees smooth and accurate mixing of ingredients

Angle mixers are compatible with IBIS spiral mixer bowls

Machines equipped as standard with a scraper cleaning the bowl

Possible adjustment of rotations by a technologist at the first and second speed – an individual selection of dough mixing speed

Quiet operation of the machine thanks to belt-driven transmissions

Electric box made of stainless steel as standard

SPIRAL MIXERS WITH FIXED BOWL 45 – 80

Spiral mixers are indispensable in bakeries, pizzerias, restaurants, bars and hotel kitchens. They are perfect for mixing, blending and kneading dough. Even for mixing all of dough ingredients and small amounts not exceeding 5% of the bowl capacity. Small dimensions make them an excellent choice for small bakeries and confectionaries.



Compact mixers, ideal for smaller bakeries

Possible adjustment of rotations by technologist at the first and second speed

Smooth change of rotations

Automatic stop after lifting the bowl lid

Quiet operation of the machine owing to belt transmissions

LED backlight of the bowl and precise temperature measurement

Compact housing with a clear and easy-to-use control panel



Model		MST 45	MST 60	MST 80
Bowl capacity	l	45	60	80
Bowl capacity max / min	kg	25 / 1,5	40 / 2	60 / 3
Flour amount	kg	15	25	37
Mixer rotations, 1 st speed	rpm	70 - 120	70 - 120	70 - 120
Mixer rotations, 2 nd speed	rpm	140 - 240	140 - 240	140 - 240
Power	kW	2,2	3	3
Width	mm	691	691	691
Length	mm	916	916	916
Height	mm	1178	1178	1178

SPIRAL MIXERS WITH FIXED BOWL 130 – 250

Spiral mixers with fixed bowl are perfect for mixing, blending and kneading dough. They are indispensable in bakeries, pizzerias, restaurants, bars and hotel kitchens. Even for mixing all of dough ingredients and small amounts not exceeding 5% of the bowl capacity. Small dimensions make them an excellent choice for small bakeries and confectionaries.

**With an inverter installed in each model,
the devices can be used for different
purposes in the baking and pastry industries.**



**Possibility to prepare all types of dough:
wheat, mixed and rye**

**Possible adjustment of rotations by a technologist
at the first and second speed – an individual
selection of dough mixing speed**

**Intuitive control panel, LED backlight of the bowl
and precise temperature measurement**

**Additional, independent emergency control in the
event of electronic system failure (option)**

**Even mixing of all dough ingredients, even in
small amounts, not exceeding 5% of the bowl
capacity**

**Quiet operation of the machine owing
to belt transmissions**

Standard stainless steel electrical box



Model		MST 130	MST 175	MST 250
Bowl capacity	l	120	180	250
Bowl capacity max / min	kg	80 / 5	120 / 10	150 / 10
Flour amount	kg	50	75	90
Mixer rotations, 1 st speed	rpm	70 - 120	70 - 120	70 - 120
Mixer rotations, 2 nd speed	rpm	140 - 240	140 - 240	140 - 240
Power	kW	4,6	6,3	8,6
Width	mm	786	887	982
Length	mm	1206	1300	1390
Height	mm	1376	1362	1440

3 operating modes – 6 mixing speed levels in total

Type of dough		Rye	Mixed	Wheat
1 st speed	obr / min	70	100	120
2 nd speed	obr / min	140	200	240

FEEDING HOPPERS



Every feeding hopper project is customized to meet individual customer specifications

Smooth adjustment of the operation cycle time of the dough dividing blades

The hopper, elements of construction and platforms are made of high quality stainless steel

Possibility of moving the dividing unit (right-left or forward-backward) for inspection and maintenance of the main hopper

A sensor controlling the level of dough in the hopper with a light signal with a small amount of dough

A sensor controlling the feeding, i.e. filling the tank to which the dough will be fed

Hopper lubrication system with medium dispersion



DOUGH PORTIONING FEEDING HOPPERS - EXAMPLES

BOWL LIFTER

Left, right and forward tipping directions

Lifting height to be adjusted in a bakery ± 10 cm

Can be designed to work with bowls from other manufacturers (on request)

Scraper for automatic removal of dough residues from the bowl (option)

Bowl lifters made of stainless steel (option)

A manual control panel with a safety switch

A safety guard protected with a limit switch

Maintenance-free bearings of improved strength for a long service life



Model		3300ST	
Capacity	kg	up to 700	
Lifting speed	s	up to 36 seconds	
Lifting height	m	to be agreed	
Machine power without scraper	kW	2,0	
Machine power with scraper	kW	2,2	

PLANETARY MIXERS

Planetary mixers are an essential element of each pastry shop. Our offer includes machines of different capacities, which were designed in such a way to ensure maximum performance and long-term service life at minimum maintenance effort. Owing to their reliability, durability and robustness, planetary mixers are perfect for small and large pastry shops. With smooth adjustment of rotations provided by an inverter, it is possible to knead

different masses, creams and dough. The offer enjoy a large interest among their users who are satisfied with their user-friendliness and operating flexibility.

As a standard, planetary mixers are sold with a bowl and three working tools.

Options available: reducers, transport trolleys and bowl racks.

Quiet and maintenance-free operation of the planetary gear

Easy and safe fixing of tools and their perfect adherence to bowls

Comfort use owing to practical bowl transport trolleys or bowlis rack (option)

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

**Removal of bowl without disassembling tools
(‘H’ ‘P’ version)**

**Electrical lifting and lowering of bowl
(‘H’ ‘P’ version)**

Clear and intuitive control panel and LED lighting of the boiler



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
Voltage	V				400		
Power	kW	1,1	2,2	3	3	3	4
Width	mm	570	720	715	661	715	661
Length	mm	780	925	1015	1015	1015	1015
Height	mm	1165	1365	1415	1670	1415	1670
Weight	kg	180	230	260	285	270	295

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



HEAVY WIRE WHISK



FINE WIRE WHISK



SPATULA



SPIRAL



BOWL TROLLEY



BOWL STAND



FULL PROTECTION COVER



DRAIN VALVE INSTALLED IN THE BOWL



Available devices with increased power
of 6.5 kW with boilers of capacities:

100, 120, 140 liters

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
Width	mm	864	864	864
Length	mm	1130	1130	1130
Height	mm	1923	1923	1923
Weight	kg	570	575	580

CUOCICREMA – CREAM COOKERS

Cream cookers manufactured by IBIS are ideal machines for all-round pastry and bakery production. The devices are also used in catering facilities, hotel kitchens or restaurants.

The operation is simple and comfortable. The bowl tilting mechanism greatly facilitates cleaning and pouring the masses. The bowl lid with an inspection built-in hopper allows you to control the operating process and add ingredients during machine operation without stopping it.

Cream machines are multi-purpose machines that heat and mix ingredients at the same time. The entire

structure is made of high quality steel. The stainless steel mixing tool with special shape is equipped with scrapers cleaning both the bowl sidewall and bottom. Additionally, exact matching of mixing tool and the scrapers with the bowl guarantees ideal mixing of bowl content without possibility of burning. The double tank in which the oil is located is made of high-quality INOX stainless steel. Device operation is very easy due to clear and easy-to-use control panel. Machine body made of painted white steel. All elements in contact with the food product are made of high-quality acid-resistant steel.

BREWING:

- *flour*
- *poppies*
- *sunflower seeds etc.*

COOKING:

- *pudding*
- *jellies*
- *vegetables*
- *soups*

PREPARATION OF:

- *brewed dough*
- *jams*
- *stuffing*
- *chocolate*
- *tiramisu mass*

MELTING:

- *chocolate*
- *pomades*



Model		K 30	K 60	K 80	K 120	K 200
Bowl capacity	lt	30	60	80	120	200
Oil volume	l	10,5	17,5	21	29	42
Voltage	V	400	400	400	400	400
Heaters power	kW	4	6	9	15	18
Engine power	kW	0,55	0,75	1,1	1,5	2,2
Width	mm	973	973	973	1145	1165
Lenght	mm	719	757	757	985	1100
Height	mm	1645	1645	1645	1675	1950
Weight	kg	150	170	185	255	345



K80 INOX VESION WITH DRAIN VALVE

Smooth speed control of the mixing tool (inverter)

Digital temperature controller - Maximal temperature up to 150°C

Double bowl made of high quality stainless INOX steel

Clear and easy to use control panel

**Machine body in white
Machine body in stainless steel (option)**

All elements coming in direct contact with food are made of high quality acid-proof steel

Comportable operation thanks to tilting bowl which makes it easier to remove the content and clean the machine

Bowl lid with the built-in hopper for monitoring of the process and for addmixing ingredients during operation

Mixing tool equipped with scrapers which clean bottom and side of the bowl

A drain valve installed at the bottom of the bowl (option)



K200 VESION WITH DRAIN VALVE



FLAT BEATER



DOUBLE MIXING TOOL

ELECTRIC PASTRY AND BAKERY DECK OVENS

IBIS electric ovens are perfect for confectioneries, bakeries and shops.

With a modular design of electric ovens, customers are able to freely configure them and equip with a hood, rack for trays, proofing cabinet or base. Ovens can have 1 to 6 independent baking chambers of different capacities. Any time, ovens can be upgraded with another modules. As a standard, the control panel is located on the left side of the oven. The chambers are 170 mm high. At the customer's request, we can increase the baking chamber height (22 or 27 cm) and change the oven layout by moving the control panel to the right side.

GT MIKRO, GT 600, GT 800 ovens have a very efficient steaming system (in standard). In the GT 1200 and GT MAXI ovens steam generators are optional equipment. All baking chamber are equipped with a control panel, that allows to adjust the temp of the separately for each deck. This allows for baking different products at the same time.

The high-performance steam generator and heating power adjustment for the bottom and top part of each oven chamber ensure excellent baking quality each time. The evaporation system quickly converts water into steam which is then pumped to the proofing chamber at high pressure and creates a climate necessary to bake products of the same type. The stone slabs are coated with a layer preventing adhesion, resulting in perfect crust no matter if the products was baked directly on the slab or a baking tray.

The user-friendly interface of the intuitive and versatile control panel guarantees comfortable use, programming and monitoring of oven operation. Up to 20 programmes can be saved in the panel, each with max 3 phases (a function of three-stage baking). Any incorrect parameters or interferences are indicated by sound signals and error codes. The oven temperature adjustment range is 0-270°C. Additionally, the control panel is very accurate and reliable which is ensured by the function of automatic tuning – PID.

Double **halogen lighting** of the baking chamber provides a whiter and more intense light than standard bulbs, which are less resistant to high temperatures and much more susceptible to damage.

The solid construction of baking chamber gives the possibility of increasing the baking temperature up to 320°C (option).



IBIS GT electric oven
possibility of baking at higher temperature
(option)

320 °C

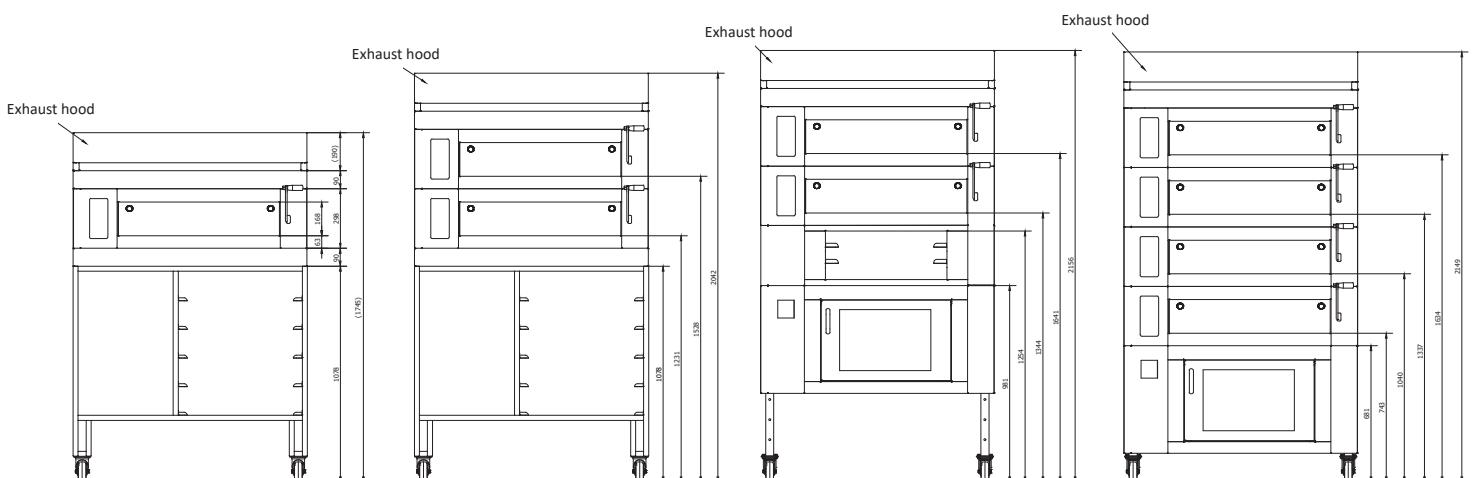
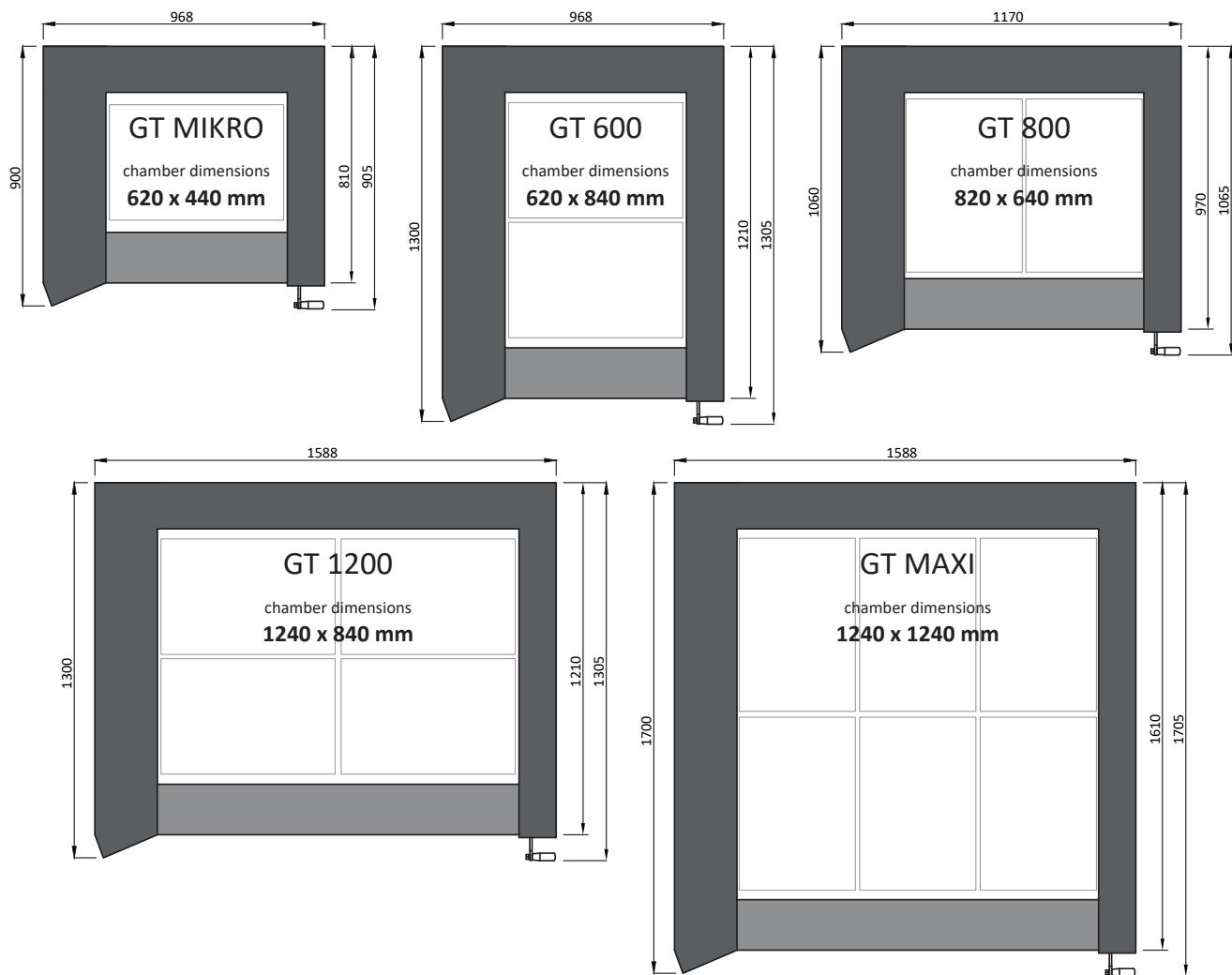
INCREASED POWER OF HEATING ELEMENTS
INSULATED GLASS WITH A SPECIAL DESIGN
BAKING AT 320 °C

GT electric OVENS come as standard with a touch control panel



The 7-inch touch screen is a step towards increasing the comfort of using the oven. The GTOUCH system has a clear and legible menu structure, which makes the operation of the oven very easy and intuitive. Facilitates the control of baking processes and enables their analysis.

- **The intuitive interface** guarantees easy and convenient control of the oven.
- **The electricity consumption meter** allows for precise monitoring of energy efficiency.
- **The register of the history of a 100 cycles of operation** enables analysis and verification of the baking processes.
- **The ability to assign a product photo to the program** makes it easier to identify baked goods.
- **Setting a screen saver**, such as a company logo, supports branding and personalization of the device.
- **ECO function (standby mode)** minimizes power consumption when idle.
- **Software updates and program copying via USB** port ensure easy management and servicing.
- **Emergency control of the baking chamber** available in the event of a touch screen failure.
- **Remote control and management** of one or more ovens in a network increases production flexibility.
- **Integrated proofing chamber control** improve the baking preparation process.
- **Temperature control range up to 270°C**, optionally up to 320°C, adapted to different types of bread.
- **The function of dividing the baking time into 3 stages** with different temperatures allows for precise adjustment of the process.
- **Sounds signals and error codes** inform about incorrect parameter settings and operation disturbances.



Exhaust hood for GT 1200 and GT MAXI ovens, exhaust hood with steam condenser - height of 190 mm
 Exhaust hood for oven in rustic version - height of 190mm

Model	GT MIKRO	GT 600	GT 800	GT 1200	GT MAXI	
Maximum connected load	kW	4	5,5	5,5	8	10,5
Baking surface	sqm	0,25	0,5	0,5	1,0	1,5
Baking chamber height	mm	170	170	170	170	170
Oven module height	mm	280	280	280	280	280



Each baking GT MICRO, GT 600, GT 800 chamber has a steaming as standard

Intuitive control panel and available scope of function ensures high comfort of exploitation

Complete adjustment of the lower and upper heater temperature is a guarantee of regular baking

Ergonomic handles, glass doors opened to inside

The baking space can be expanded at a later stage by retrofitting the decks from 1 to 6 chambers

Proofing cabinet with high-performance Steam generator

Adjustable legs give the possibility to change the height of the oven



exhaust hood



baking chamber



isolation of the oven



built-in tray rack



proofing cabinet



base of the oven

ELECTRIC OVENS IN A RETRO VERSION

The retro version of the electric stone oven combines classic design with modern functionality. The stylized front made of black stainless steel sheet and the black-painted sides give the appliance an elegant, timeless look. The black finish of the oven draws attention and blends perfectly with the interior of artisanal bakeries and unique, characterful establishments.



ELECTRIC OVENS

ELECTRIC PASTRY AND BAKERY DECK OVENS



GT 1200/4 WITH BASE AND EXHAUST HOOD



GT 1200/4 WITH EXHAUST HOOD WITH STEAM
CONDENSER AND PROOFING CABINET



GT MAXI/5 WITH BASE AND EXHAUST HOOD

ELECTRIC IN-STORE DECK OVENS



GT MIKRO/3 WITH BASE



GT MIKRO/4 WITH BASE
AND EXHAUST HOOD



GT 800/2 WITH BUILT-IN TRAY RACK
AND PROOFING CABINET



TOUCH CONTROL PANEL
INCLUDED AS STANDARD

MANUAL LOADING AND UNLOADING SYSTEM

The manual loading and unloading system of the electric deck oven improves production and eliminates the need to carry heavy setters. The counterweight system supports lowering and raising the setter, thanks to which operation is easy and very simple.



Eliminates the need to carry heavy setters

The shortening of the loading and unloading process increase production efficiency

Easy operation thanks to the counterweight system that supports the lowering and lifting of the loader

The resting position allows the device to move to a height of about two meters, giving free access to the baking chambers

Narrow gate structure – the width of the set is less than 180 cm



CONVECTION STEAM OVENS

The IBIS GT AIR convection steam oven is a very efficient and economical device that works well in points of sale where the baking of the assortment is carried out on site, confectioneries and food court.

The COMBI set, i.e. a combination of a deck oven with a convection-steam oven, thanks to the solutions used, is a professional baking system. The size of the baking chamber enables simultaneous baking of 5 baking trays 60x40cm at a distance of 80mm between individual levels. The casing and the inside of the GT AIR steam convection oven are made of high-quality stainless steel. The chamber door with an insulating space that allows air to flow while cooling the outer glass is very easy to clean. The oven is controlled by a touch control panel, thanks to which its operation is extremely simple and intuitive.

Ovens compatible with GT electric deck ovens

The possibility of individual configuration of the set depending on the needs and assortment

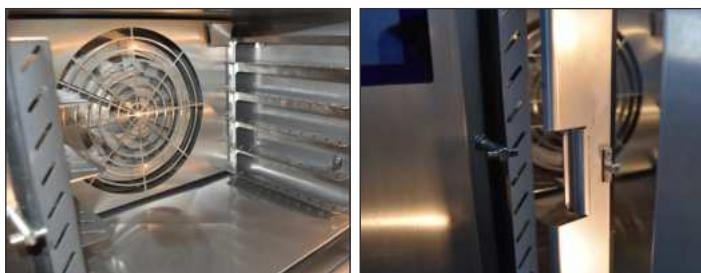
Easy-to-use touch control panel with the GTOUCH system

Automatic baking cycles and smart functions for perfect results every time

Spray misting system,

Heat-resistant double doors

Energy-saving LED lighting



Model		GT AIR 5M	GT AIR 5L
Power Connection	kW	10	10
Electrical connection	V	400	400
Distance between sheets	mm	80	80
Width	mm	968	1170
Length	mm	875	1035
Height	mm	700	700



Combi set: GT AIR 5 M combi oven
+ GT MIKRO modular oven

ROTARY OVENS IBIS RS

Thanks to the use of innovative technological solutions, IBIS rotary ovens from the RS „Roto Speed“ series guarantee high quality baking of bakery and confectionery products. The optimized hot air flow process and fast heating of the baking chamber allow for excellent results in the production of any type of bread, including dark and tin bread. The solid and at the same time modern construction allows for quick assembly of the oven and its maintenance.

Model	RS 6.8	
Voltage	V	400
Electrical power	kW	3,5
Heating power	kW	59
Size baking sheet	cm	60x80
Trays	szt.	16/18
Width	mm	1650
Length	mm	1794
Height	mm	2624
Min. installation height	mm	2800
Weight	kg	1350

**Low gas, oil or pellet consumption
due to high heat accumulation
and quick heating of the oven**

**Excellent quality
and equal baking results**

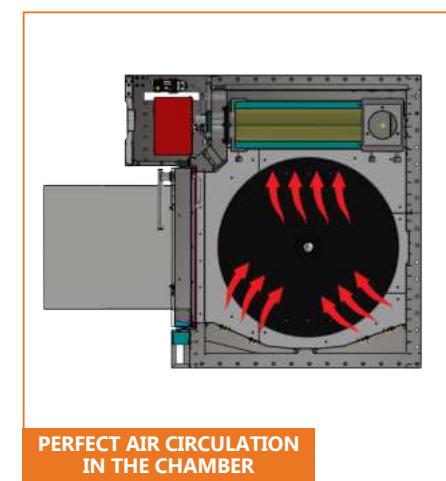
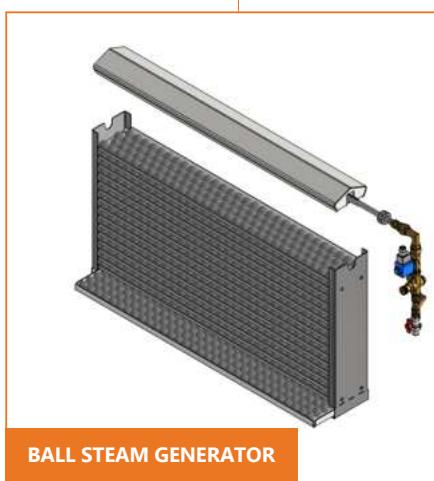
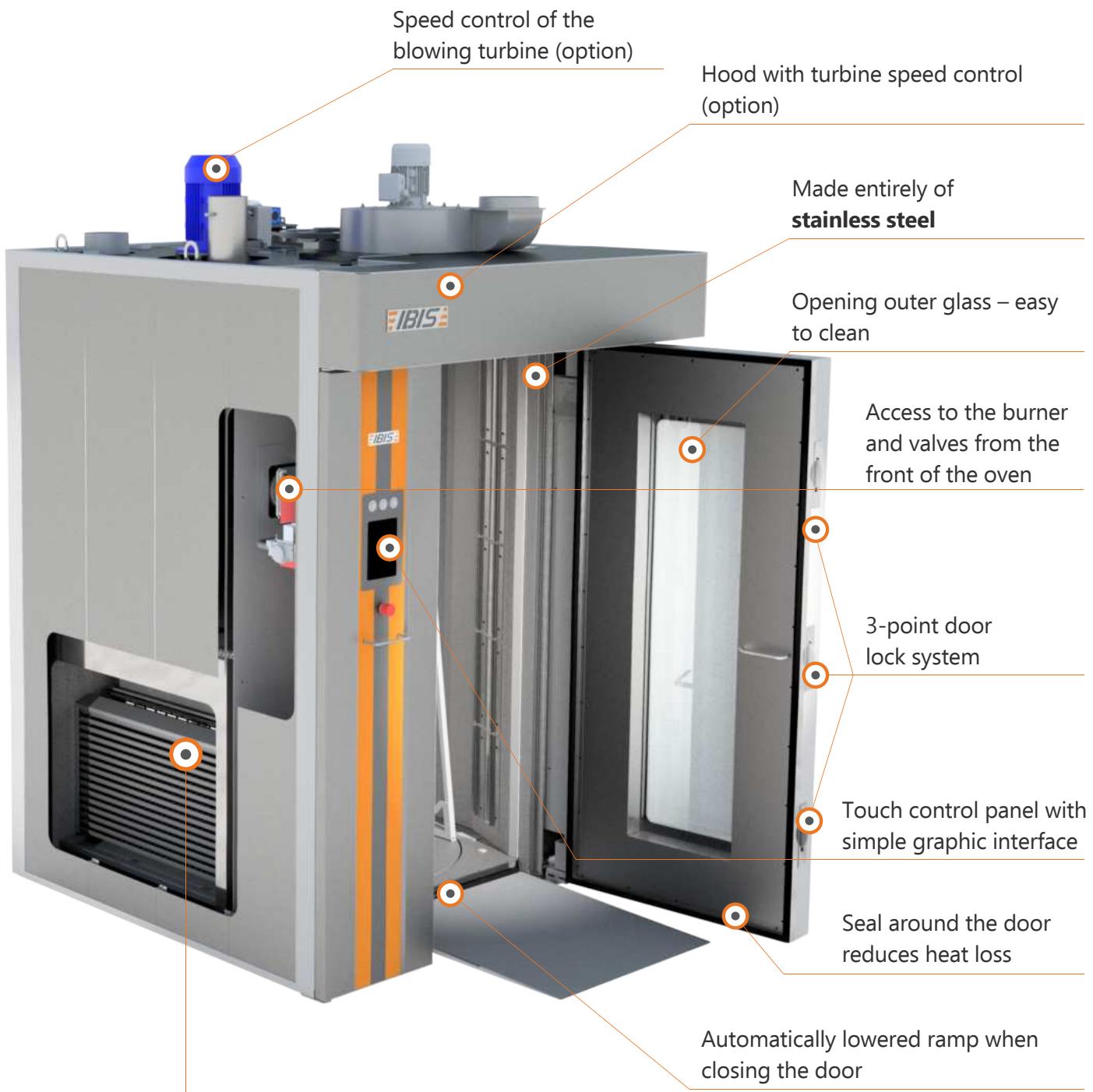
Touch control panel (standard)

**Perfect ovens for automatic
loading system**

High performance evaporation system

**Additional steam generator for the proofing
chamber (option)**





THERMAL OIL OVENS

Thermal oil ovens designed to intensive use are an ideal solution for craft, large and industrial bakeries. They are dedicated to bakers requiring the highest quality baking. The production technology and the highest quality materials ensure their long service life, while generating significant energy savings. Ovens occupy a small area in a bakery in relation to their baking area. The oven construction ensures an even temperature distribution in the heating plates, because the thermal oil (heat carrier) is constantly pressed by the pump with a magnetic seal.

The heating technology used and the oven's construction guarantee even baking and ensures repeatability of baking for the baker. Thermal oil ovens are equipped with a modern computer-based control system that constantly monitors the proper operation of the devices.

The principle of heating is similar to the central heating system used in residential construction (central boiler with a network of pipes and radiators), with the difference that the heat transfer fluid (heating medium) is not water, but synthetic oil with high heat capacity.

The boiler is a complete unit, consisting of a heat exchanger, burner, circulation pump, electrical control and all sensors and regulators necessary for operation and safety. The heating surface of the boiler consists of pipes resistant to high temperatures, arranged in two cylindrical coils. The tube bundle is arranged in such a way that optimal combustion conditions can be achieved with a minimum load on the heating surface.

Maximum baking surface on the minimum plant area

Low gas, oil or pellet consumption due to high heat accumulation and quick heating of the oven

Excellent quality and equal baking results

Touch control panel

High performance evaporation system

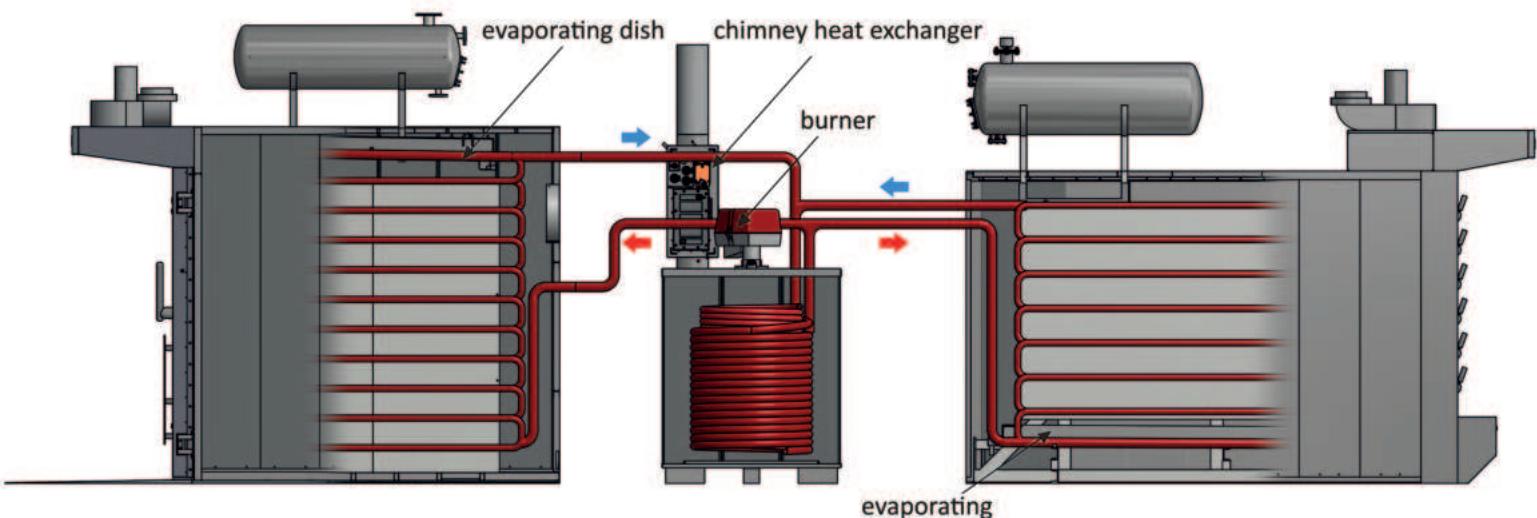
The energy generated during combustion at the burner level is transferred to the heat carrier in the coil (located in the center of the boiler) and then pumped to the oven. In the baking process, the difference between the temperature of the heating medium and the baking temperature is very important.

In IBIS deck thermal oil ovens it is only 25°C. The temperature is always stable – there is no decrease in the thermal effect. Excellent baking results are achieved thanks to the high accumulation and excellent heat transfer.

STANDARD EQUIPMENT:

MAGNETIC PUMP

SYNTHETIC OIL



Thermooil technology enables combination of several ovens with one gas, oil or pellet fired boiler. The boiler can be placed in the basement, warehouse or garage, just where the space is.

Additionally, due to the use of only one burner in the thermo-oil system, only one flue gas chimney is required in the bakery.

Sample of the oven's combinations:

- two thermal-oil deck ovens 18m² + boiler 160kW
- two thermal-oil trolley ovens PW110 + boiler 160kW
- two thermal-oil deck ovens 27m² + boiler 290kW
- thermal-oil deck oven 22m² + thermal-oil trolley oven PW160 + boiler 290kW



BURNER

● GAS

● PELLET

● OIL



**HORIZONTAL HEATING BOILER
ADAPTED FOR MOUNTING
PELLET BURNERS**



THERMAL OIL DECK OVENS

Thermal oil deck ovens are suitable for baking a wide range of bakery and confectionery products due to the perfect uniformity and quality of baking as well as temperature stability.

Thermal oil systems manufactured by IBIS are characterized by a short time of readiness to operation.

The heating-up time for the oven with a baking surface of 27m² from the temperature of 25°C to 250°C does not exceed 30 minutes.

The properties of synthetic oil and the applied thick thermal insulation allow for the accumulation of large amounts of energy. This feature contributes to the fact that thermal oil ovens lose their temperature very slowly after baking.

The temperature drop with the oven off is <10°C per hour of standstill. Extremely short heating time allows for quick baking of products batch by batch and excellent baking quality. The construction of the oven guarantees its longevity, but most of all allows it to work 24 hours a day.

Thermal oil ovens are famous for their very efficient steamers with a unique design, which are able to provide up to 15kg of steam on board per hour of operation, i.e. up to 7.5kg per one chamber per baking.

Low gas, oil or pellet consumption due to high heat accumulation and quick heating of the oven

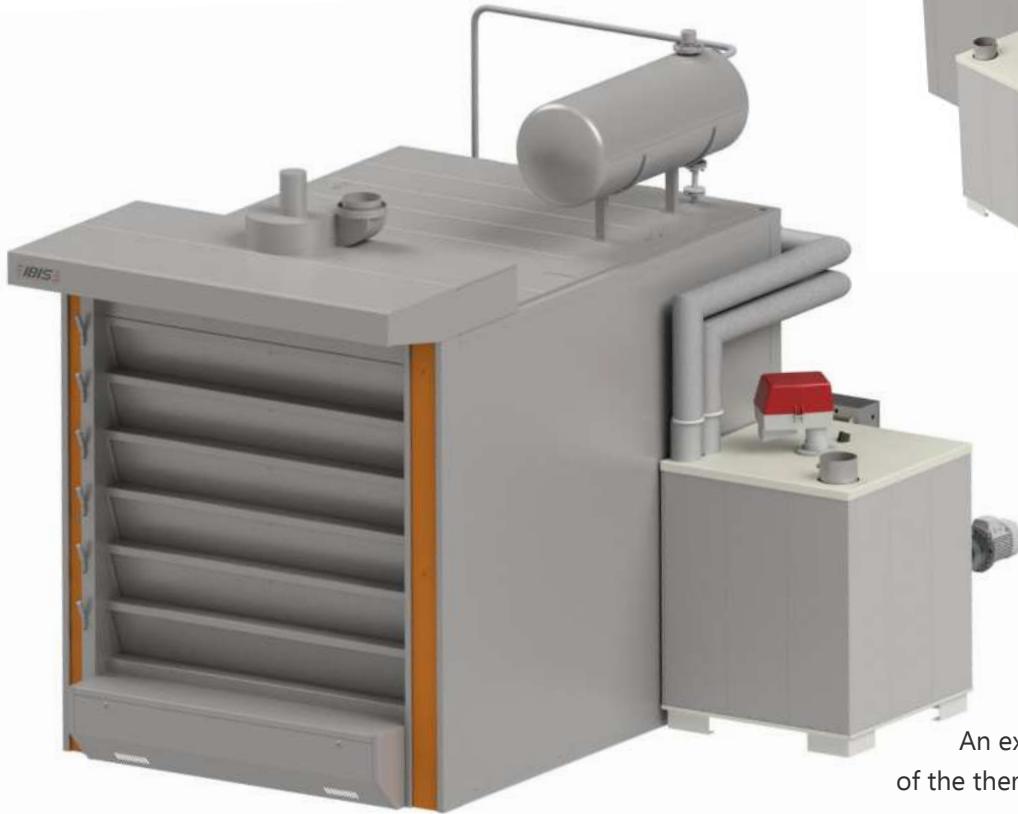
Excellent quality and equal baking results

Touch control panel (standard)

Perfect ovens for automatic loading system

High performance evaporation system

Additional steam generator for the proofing chamber (option)



An example installation of the thermal oil oven with boiler



SYSTEM MONO-DUO

Thermal oil deck oven can be built on the basis of two sections, based on the principle of the thermal oil double circulation system. In practice, this makes it possible to simultaneously bake various assortments in one oven.

In a six-chamber oven divided into two segments, in the lower segment (3 decks), you can bake bread at a temperature of, for example, **250°C**, and in the three upper chambers, rolls at a temperature of, for example, **215°C**.

**THE MOST ECONOMICAL AND EFFICIENT OVENS
AVAILABLE ON THE BAKERY MARKET**

FROM 4 TO 9 SHELVES AND FROM 10 TO 40 M² BAKING SPACE

**MAXIMUM BAKING SURFACE ON
THE MINIMUM PLANT AREA**

IBIS IS THE ONLY PRODUCER OF THERMAL OIL OVENS IN POLAND



Thermal oil deck oven PKT 6.180 MONO-DUO



Thermal oil deck oven PKT 6.180



Construction of Thermal oil



Thermal oil deck ovens PKT 6.220



Thermal oil deck ovens PKT 6.270



Construction of Thermal oil



Boiler KG120



Boiler KG160



Boiler KG160

TROLLEY THERMAL OIL OVENS

IBIS PW trolley thermal oil ovens are extremely efficient and versatile in their use, combining the advantages of rotary ovens with classic deck ovens. They are convenient in loading and unloading, as this process involves the entry and exit of trolleys. In 3-trolley ovens, the entry and exit process is additionally supported mechanically, which significantly improves and speeds up service.

Carrying out traditional baking of the assortment on hearth plates and baking with the use of tray or baking mold trolleys in one oven is not a problem, because the set can be equipped with trolleys with hearth plates and special loading and unloading trolleys.

It is a technical solution that combines the tradition of deck ovens with modernity, as only about one minute of time is needed to fill a baking area of 16m² by an experienced person. Gentle heat radiation, the use of hot air and a very efficient steam system ensure excellent baking quality.

The ovens have many different functions and retrofitting options, which are selected according to the individual needs of customers.

Ovens combine the advantages of rotary ovens with baking options of thermal oil deck ovens

Maximum baking surface with a small footprint design

Clear and user-friendly touch control panel

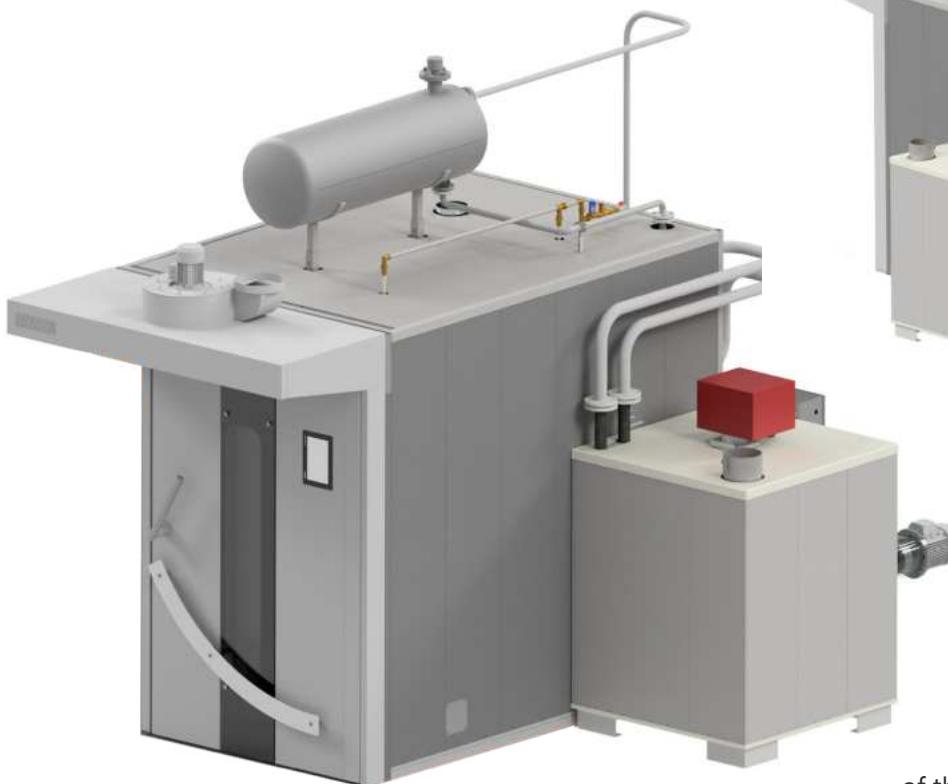
Minimum gas, oil or pellet consumption due to high heat accumulation and quick heating of the oven

Baking chamber made entirely of stainless steel; minimal maintenance as there is no moving parts inside

Slight heat radiation and hot air ensure perfect quality of baking

Quick heating time allows you for quick baking products batch by batch

High efficient evaporation system



An example installation
of the thermal oil oven with boiler





Construction of Trolley thermal oil



Trolley thermal oil ovens PW 102.8



Trolley thermal oil ovens PW 102.9



Trolley thermal oil ovens PW 102.9



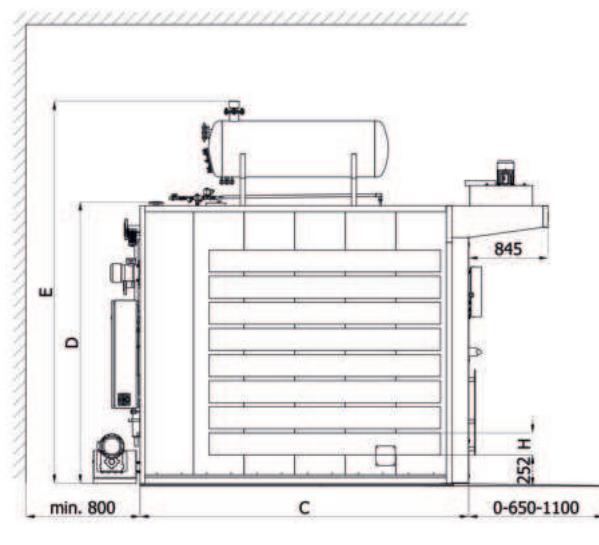
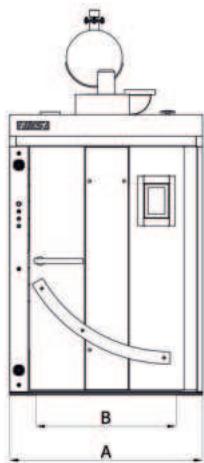
Trolley thermal oil ovens PW 102.9



Trolley thermal oil ovens PW 103.9



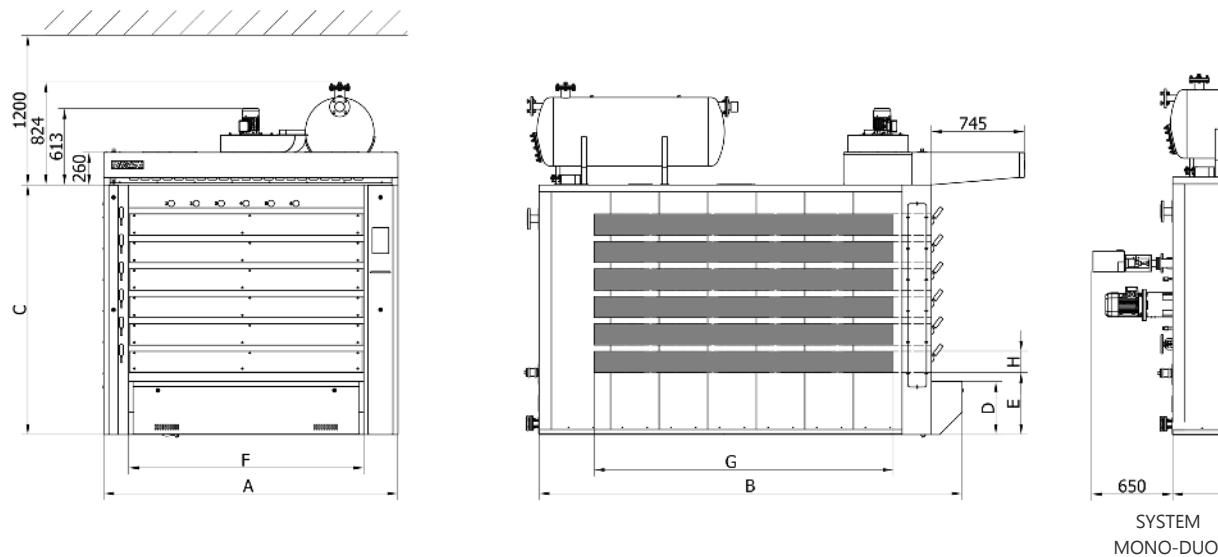
TROLLEY THERMAL OIL OVENS



MODEL	Number of trolleys	Tray dimensions (mm)	Deck Nb	Baking surface (tarys)	Baking surface (stone slabs)	A	B	C	D	E	H
PW 103.10	3	58 x 98 60 x 100	10	18	18,5	1570	1140	2676	2512	3336	156
PW 103.9			9	16,2	16,7	1570	1140	2676	2312	3136	156
PW 103.8			8	14,4	14,8	1570	1140	2676	2312	3136	180
PW 83.10		60 x 80	10	14,4	14,8	1370	940	2676	2512	3336	156
PW 83.9			9	13	13,3	1370	940	2676	2312	3136	156
PW 83.8			8	11,5	11,8	1370	940	2676	2312	3136	180
PW 102.10		58 x 98 60 x 100	10	12	12,7	1570	1140	2026	2512	3336	156
PW 102.9			9	10,8	11,5	1570	1140	2026	2312	3136	156
PW 102.8			8	9,6	10,2	1570	1140	2026	2312	3136	180
PW 82.10		60 x 80	10	9,6	10,2	1370	940	2026	2512	3336	156
PW 82.9			9	8,6	9,1	1370	940	2026	2312	3136	156
PW 82.8			8	7,7	8,1	1370	940	2026	2312	3136	180



Model	KG120	KG160	KG160 PELLET	KG200	KG290	KG500
Power	kW	120	160	160	200	290
Electrical power	kW	2,5	3,5	3,5	3,5	9
Width	mm	1050	1150	1250	1150	1350
Length	mm	1050	1150	1364	1150	1350
Height	mm	1300	1375	1375	1610	2700

THERMAL OIL DECK OVENS from 10 to 40 m²

MODEL	Baking surface	Number of chambers	A	B	C	D	E	F	G	H
PKT 4.080	8 m ²	4	1795	2600	1780 (or 2000)	535	717	1240	1600	170
PKT 4.100	10 m ²	4	1795	3000	1780 (or 2000)	535	717	1240	2000	170
PKT 5.100	10 m ²	5	1795	2600	2000	535	717	1240	1600	170
PKT 4.120	12 m ²	4	2360	2600	1780 (or 2000)	535	717	1860	1600	170
PKT 4.120	12 m ²	4	1795	3400	1780 (or 2000)	535	717	1240	2400	170
PKT 5.120	12 m ²	5	1795	3000	2000	535	717	1240	2000	170
PKT 6.120	12 m ²	6	1795	2600	2000	425	497	1240	1600	170
PKT 6.120 MONO-DUO	12 m ²	6	1795	2840+650	2070	425	497	1240	1600	170
PKT 6.140	14 m ²	6	1795	3000	2000	425	497	1240	2000	170
PKT 6.140 MONO-DUO	14 m ²	6	1795	3240+650	2070	425	497	1240	2000	170
PKT 5.150	15 m ²	5	2360	3400	2000	535	717	1860	1600	170
PKT 4.150	15 m ²	4	2360	3000	1780 (or 2000)	535	717	1860	2000	170
PKT 5.150	15 m ²	5	1795	3400	2000	535	717	1240	2400	170
PKT 6.180	18 m ²	6	2360	2600	2000	425	497	1860	1600	170
PKT 6.180 MONO-DUO	18 m ²	6	2360	2840+650	2070	425	497	1860	1600	170
PKT 4.180	18 m ²	4	2360	3400	1780 (or 2000)	535	717	1860	2400	170
PKT 5.180	18 m ²	5	2360	3000	2000	535	717	1860	2000	170
PKT 6.180	18 m ²	6	1795	3400	2000	425	497	1240	2000	170
PKT 6.180 MONO-DUO	18 m ²	6	1795	3640+650	2070	425	497	1240	2400	170
PKT 5.220	22 m ²	5	2360	3400	2000	535	717	1860	2400	170
PKT 6.220	22 m ²	6	2360	3000	2000	425	497	1860	2000	170
PKT 6.220 MONO-DUO	22 m ²	6	2360	3240+650	2070	425	497	1860	2000	170
PKT 6.270	27 m ²	6	2360	3400	2000	425	497	1860	2400	170
PKT 6.270 MONO-DUO	27 m ²	6	2360	3640+450	2070	425	497	1860	2400	170

LOADING AND UNLOADING SYSTEMS

ATLAS – a modern system for loading and unloading bakery ovens

The ATLAS loading and unloading system and IBIS thermo-oil ovens guarantee the economy of production, while maintaining the highest quality and even baking results. Owners of artisanal bakery workers face the problems of „missing hands to work”, the need to reduce costs and constantly raise labor standards. The quality of the bread and the efficiency of the production remain also key factors. The answer to all these issues on the part of the Polish manufacturer of bakery machines and ovens - IBIS - is the ATLAS loading and unloading system designed to fit a modern bakery. It should be borne in mind that automation of a bakery does not mean abandoning the artisanal production.

No more carrying heavy setters and unloading with shovels

Manual loading requires physical brawn. The constant lifting of setters can cause back pain and other injuries resulting from overloads of the musculoskeletal system.

The ATLAS loading and unloading system takes over the hardest physical work and at the same time relieves the employees. For the operation of the set consisting of two PKT 6.270 ovens with a total baking area of 54 m² and the ATLAS system, only one operator is required who is responsible for timely placing the trolleys with side setters in the docking station.

Loading and unloading is automatic and takes a very short time, with an accuracy of one second. Only the thermo-oil ovens (due to their construction) allow baking batch after batch for 24 hours while maintaining a unique baking atmosphere and equal baking. Fast loading and unloading guarantees less cooling of the ovens, while in continuous production, it reduces the production time of bread by up to 20%.

Siemens automation guarantees reliability and continuity of work. The strength of IBIS ATLAS system are servo drives with outstanding performance and reliability in operation. They are used wherever positioning, dynamics of movement and the need for precise control are the key elements.



Automation of loading and unloading.

There are several ways to load dough onto the loader belt:

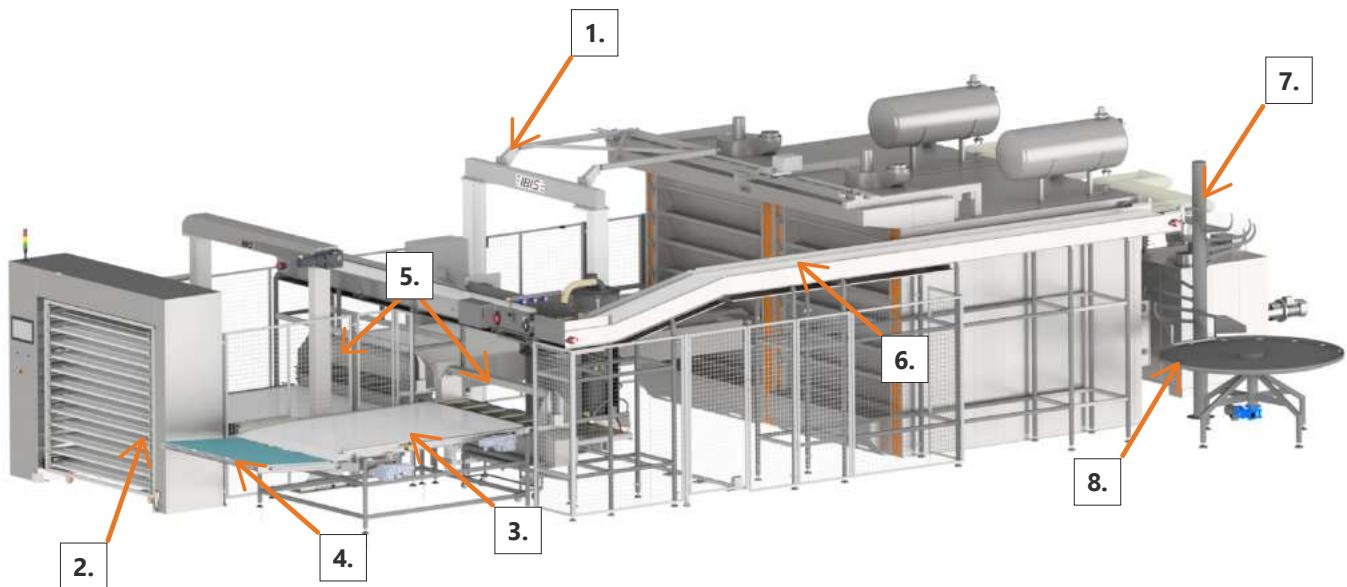
- manual removal of dough from proofing baskets directly onto the belt,
- manual unloading of side setters directly onto the belt,
- automatic picking up of the dough from the setters to the feeding table. The trolley with the cameras is placed in the docking station. The ovens and ATLAS system are controlled from the control panel located in the docking station.

There are various variants available for unloading of the ovens:

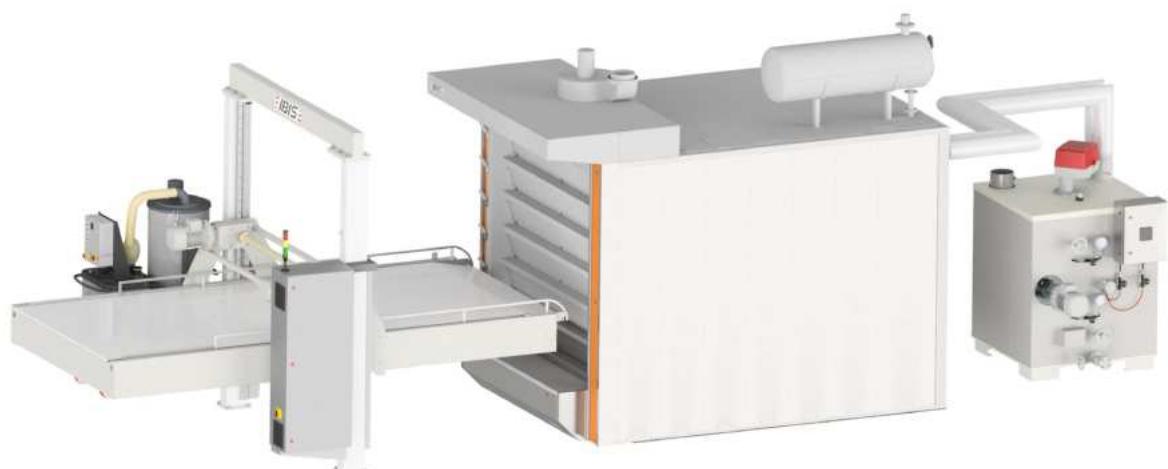
- manual removal of products from the belt and putting them on trolleys to cool,
- automatic unloading of products onto trolleys to cool,
- unloading onto the conveyor belt transporting the products to the warehouse. The tape ends with a slide and a rotating receiving table.



ATLAS system for large and industrial bakeries



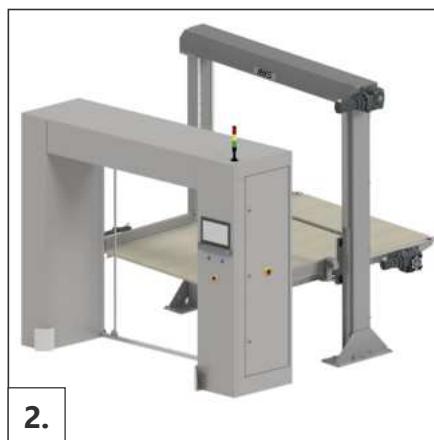
ATLAS loading system for small and artisan bakeries





1.

Automatic loading and unloading system **Atlas** with vacuum cleaner (option)



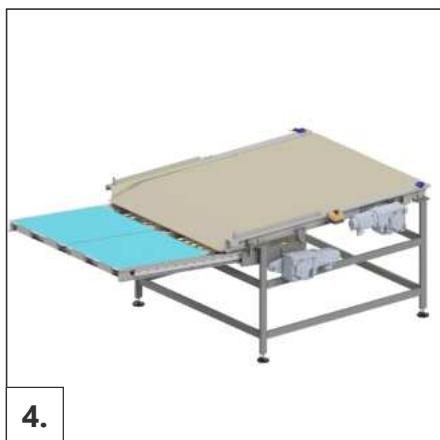
2.

Docking station with automatic feeding table which pick up from side setters



3.

Feeder table for dough taking out from baskets and for operating with loading side setters



4.

Feeder table with table for
peelboard pickup



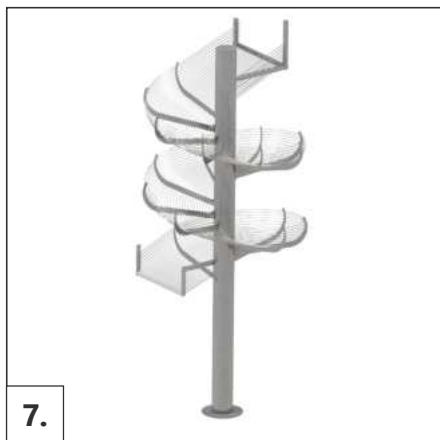
5.

Dough sprinkler



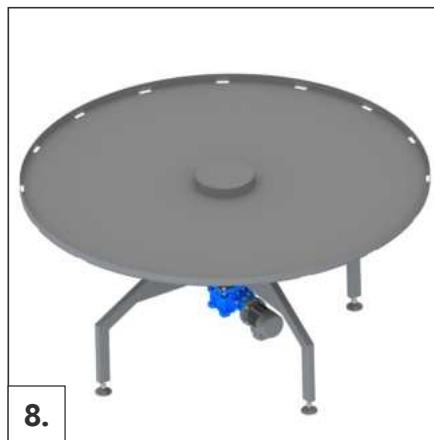
6.

Conveyor



7.

Spiral slider



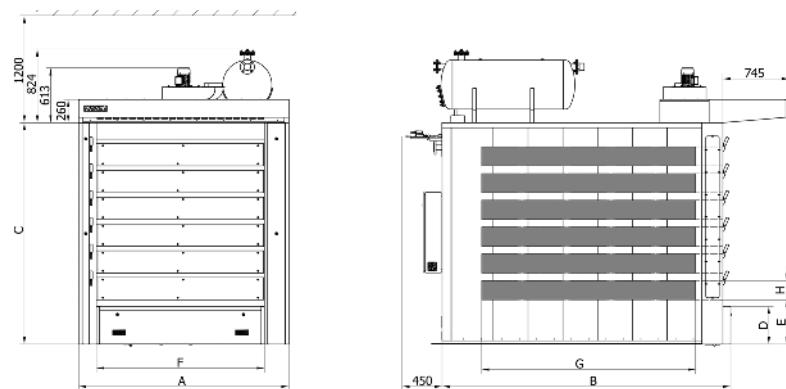
8.

Rotary bread receiving table

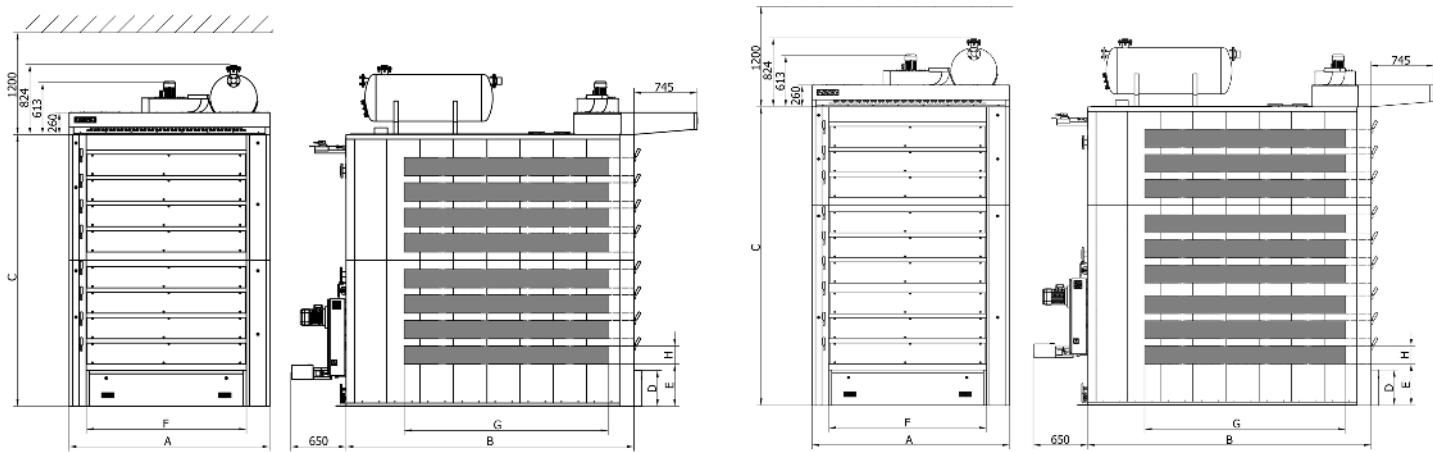


Dough sprinkler

THERMAL OIL DECK OVENS



THERMAL OIL DECK OVENS WITH SEGMENTS



MODEL	Baking surface	Number of chambers	A	B	C	D	E	F	G	H
PKT 4.120	12 m ²	4	1795	3240	2105	535	782	1240	2400	225
PKT 4.150	15 m ²	4	2360	2840	2105	535	782	1860	2000	225
PKT 5.150	15 m ²	5	1795	3240	2390	535	782	1240	2400	225
PKT 4.180	18 m ²	4	2360	3240	2180	535	797	1860	2400	225
PKT 5.180	18 m ²	5	2360	2840	2390	535	782	1860	2000	225
PKT 6.180	18 m ²	6	1795	3240	2390	425	497	1240	2400	225
PKT 6.180 MONO-DUO	18 m ²	6	1795	3480+650	2490	425	497	1240	2400	225
PKT 7.210	21 m ²	7	1795	3240	2675	425	497	1240	2400	225
PKT 6.220	22 m ²	6	2360	2840	2390	425	497	1860	2000	225
PKT 6.220 MONO-DUO	22 m ²	6	2360	3080+650	2460	425	497	1860	2000	225
PKT 5.230	23 m ²	5	2360	3240	2480	535	797	1860	2400	225
PKT 8.240 2 SEGMENTS	24 m ²	8	1795	3240	3080	425	497	1240	2400	225
PKT 7.260	26 m ²	7	2360	2840	2675	425	497	1860	2000	225
PKT 9.270 3 SEGMENTS	27 m ²	9	1795	3240	3435	425	497	1240	2400	225
PKT 6.270	27 m ²	6	2360	3240	2480	425	497	1860	2400	225
PKT 6.270 MONO-DUO	27 m ²	6	2360	3480+650	2550	425	497	1860	2400	225
PKT 8.290 3 SEGMENTS	29 m ²	8	2360	2840	3080	425	497	1860	2000	225
PKT 7.315	32 m ²	7	2360	3240	2780	425	497	1860	2400	225
PKT 9.325 2 SEGMENTS	33 m ²	9	2360	3840	3435	425	497	1860	2000	225
PKT 8.360 2 SEGMENTS	36 m ²	8	2360	3240	3270	425	497	1860	2400	225
PKT 9.400 3 SEGMENTS	40 m ²	9	2360	3240	3570	425	497	1860	2400	225



HEAT EXCHANGER

Heat recovery means the consistent use of heat energy from a baking oven. In every bakery oven and thermo-oil boiler, normal operation produces flue gas at a temperature of about 300°C. These exhaust gases along with the heat energy are sent through the chimney to the atmosphere. A way to stop irretrievably lost heat is to install a heat exchanger in the chimney flue of the oven. Thanks to this device, we are able to recover most of the lost heat of exhaust gases, which is then transferred to the bakery's heating system to assist in heating usable water or central heating.



Advantages of heat exchanger:

- simple automation ensuring trouble-free operation
- free water heating
- possibility of connecting central heating
- simple assembly without any complicated modifications
- quick reimbursement of installation costs
- very good effect on the chimney draft

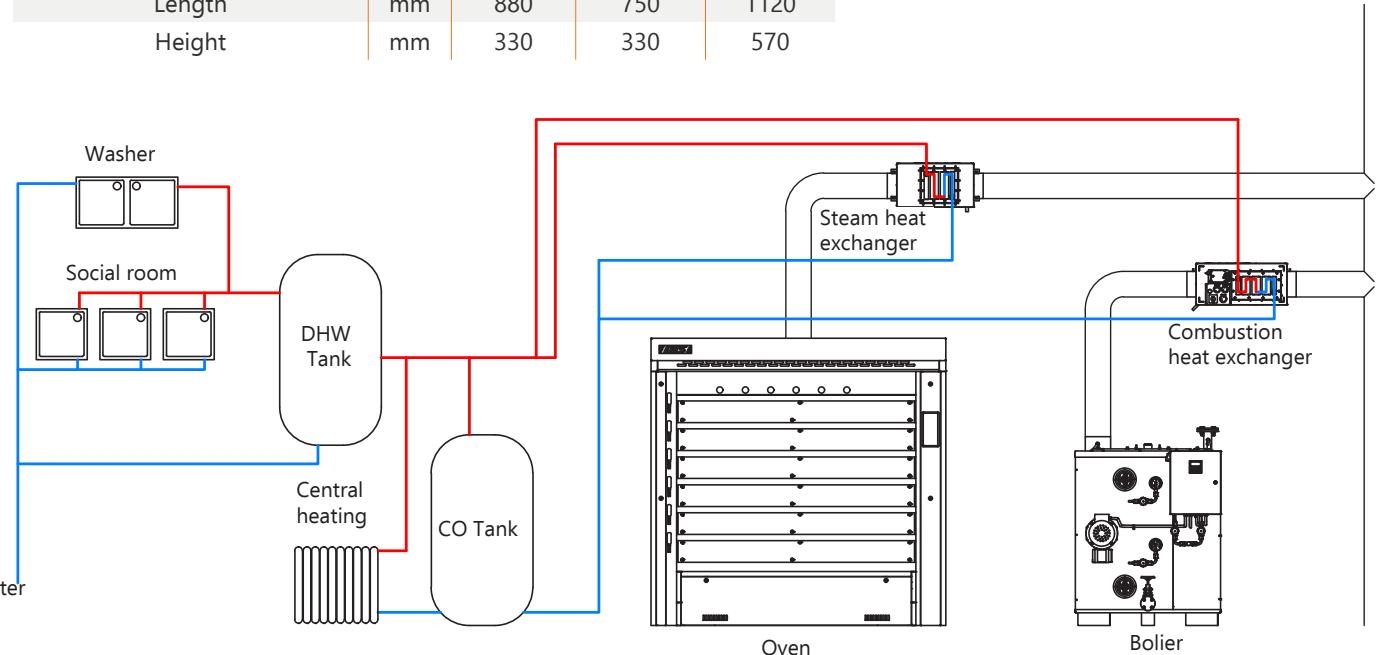


Steam heat
exchanger
W30P



Combustion
heat exchanger
W50

Model		W30	W30P	W50
Baking are	m ²	12 - 27	12 - 27	35-40
Heating power	kW	30	20	50
Water connection	cal	1"	1"	1"
Width	mm	750	590	750
Length	mm	880	750	1120
Height	mm	330	330	570



HEAT EXCHANGER - ECOBOX

BYPASS function (the possibility of directing exhaust gases directly to the chimney)

Significant emissions reduction of sulfur oxide and CO₂

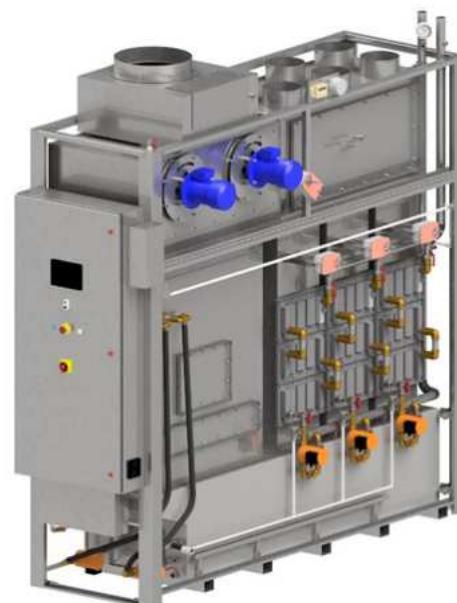
ENVIRONMENTALLY FRIENDLY BAKERY

Savings in energy consumption range from 25 to 30%

One outlet pipe from the bakery - all exhaust and steam pipes are connected directly to the heat exchanger

ENERGY FOR HEATING PURPOSES:

1. Heating of utility and technological water
2. Heating of bakery premises
3. Heating of proofers
4. Supporting the work of washers



Model		ECOBOX 4	ECOBOX 6
Maximum oven power	kW	450	750
Minimum capacity of heat buffers	liters	4000	6000
Exhaust gas temperature at the outlet	°C	50-60	50-60
Maximum exhaust temperature	°C	340	340

PROOFING CHAMBERS

CLIMA proofing chambers are designed for adaptation to each type of an oven. We deliver custom proofing chambers, also with additional evaporating units in baking ovens.

The doors and walls are made of high-grade stainless steel, both inside and outside, ensuring perfect insulation due to use of materials with excellent insulating properties. As a standard, proofing chamber are equipped with LED lighting, a closing mechanism and a brush with proper stiffness ensuring insulation between the door and floor.

At the request of a customer, the chambers can be fitted with stoppers on the walls and door. A control panel installed on the chamber door is clear and user-friendly

and allows for adjustment and control of humidity and temperature.

The unit containing an electrode steam generator and heating elements is located inside the chamber.

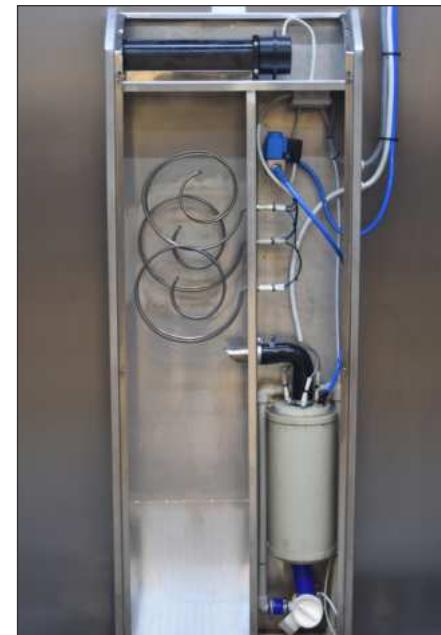
It works automatically, and once set, it maintains humidity and temperature parameters with great accuracy.

The steam generator features an innovative method of steam generation by special electrodes immersed in water, thus eliminating traditional heaters. The system guarantees faultless operation and eliminates the risk of electrode burnout. Furthermore, the steam generator is resistant to scale precipitating out of water when boiling.



Technical data of steam generator

Electrical power	kW	6,5
Temperature regulation	°C	0-40
Humidity regulation	%	30-90
Maximim area	m ³	25
Weight	kg	50
Width	mm	550
Length	mm	200
Height	mm	1500



SMALL, SHOP PROOFING CABINET

In proofing chamber, an innovative method of steam generation was applied designed for small proofers with a volume not exceeding 2,5m³. This system eliminates the necessity to remove excess water into drain, because all water fed by the solenoid valve is converted into steam. Additionally, the evaporation system guarantees maintenance of set humidity and temperature parameters under operation. The proofing chamber can be opened to the right or left and can be equipped with rack for trays or boards.





IBIS Sp. z o.o.
ul. Jana Pawła II
38 89-200 Szubin
POLAND

tel. +48 52 391 02 00
mobile +48 690 696 866
export@ibis.pl



www.ibis.pl

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