

Planetary Mixers Planetary Mixer for Bakery, 40 It. - Electronic

ITEM #	
MODEL#	
NAME#	
SIS#	
AIA#	



600175 (DMBE40B)

40 It planetary mixer, bowl detection device and SOLID BPA free safety screen, with 3 fixed speeds and electronic variable speed. Equipped with spiral hook, paddle and whisk. Suitable for bakery preparation

600176 (DMBE40B3)

40 It planetary mixer, bowl detection device and SOLID BPA free safety screen, with 3 fixed speeds and electronic variable speed. Equipped with spiral hook, paddle and whisk. Suitable for bakery preparation

Short Form Specification

Item No.

Suitable for bakery and pastry making, for kneading, blending and whipping operations. Reinforced body for heavy duty use with 18/8 (AISI 302) 40 litre capacity stainless steel bowl. Reinforced transmission and powerful asynchronous motor (2200W) with 3 fixed speeds (40,80,160 rpm) and electronic variable speed (from 30 to 175 rpm). Water proof (IP55) and flat touch button control panel with a timer from 0-59 min. Removable/transparent solid safety screen - made of a bisphenol-A free (BPA) copolyester. Removable and dismantled solid safety screen and stainless steel wire structure. Bowl detection device allows the mixer to switch on only when the bowl and the safety screen are properly installed and positioned together. Kneading: speed 1 or 2 with hook; Blending: speed 2 with paddle; Whipping: speed 3 with whisk. Supplied with 3 tools: spiral hook, paddle and reinforced whisk.

Main Features

- Maximum capacity (flour, with 60% of hydration) 10 kg.
- Professional beater mixer designed to withstand the strong demands of bakery and pastry making.
- Delivered with:
 - -Spiral Hook, Paddle, Reinforced Whisk and Mixing Bowl for 40 lt
- Kneading speed: "1" with hook.
- Mixing speed: "2" with paddle.
- Emulsifying speed: "3" with whisk.
- Raising and lowering of the bowl controlled by lever with an automatic locking of the bowl when in the raised position.
- Waterproof touch button control panel with timer, speed setting and display.
- Solid BPA-free safety screen, covering the stainless steel wire one, limits the flour and unsafe dust particles when used in bakery and pastry preparation.
- Removable chute to add ingredients while working included as standard.
- Bowl detection device allows the mixer to switch on only when the bowl and the solid safety screen are properly installed and positioned together.

Construction

- Reinforced body, feet and transmission for heavy duty operations.
- 302 AISI Stainless steel bowl 40 lt. capacity.
- Water protected planetary system (IP55 electrical controls, IP23 overall machine).
- 3 fixed speeds: 40, 80 and 160 rpm.
- Electronic speed variator (10 speeds available from 30 to 175 rpm)
- Power: 2200 watts.
- The solid safety screen and the stainless steel wire structure are both removable and dismantled for cleaning and are dishwasher safe.
- · Adjustable feet for perfect stability.

Included Accessories

- 1 of BOWL FOR 40LT PNC 650128 MIXER
- 1 of DOUGH HOOK PNC 653092 FOR 40LT MIXER
- 1 of PADDLE FOR 40LT PNC 653093 MIXER
- 1 of REINFORCED PNC 653127 WHISK FOR MB/ MBE40 MIXERS

Optional Accessories

APPROVAL:



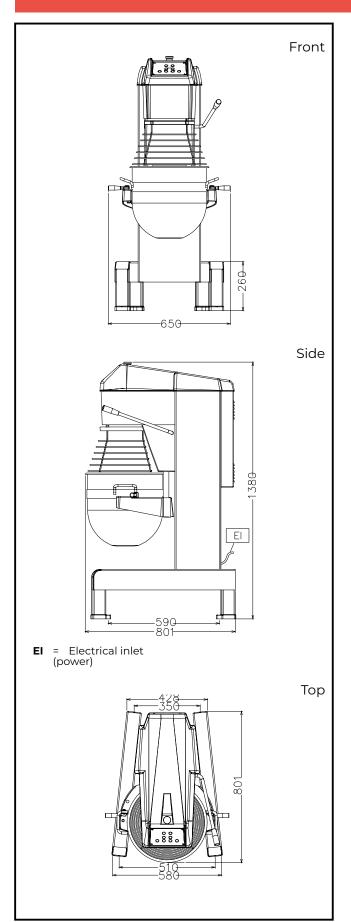


40 It planetary mixer, bowl detection device and SOLID BPA free safety screen, with 3 fixed speeds and electronic variable speed. Equipped with spiral hook, paddle and whisk. Suitable for bakery preparation (only for 600175)	PNC 600175	
• 20L BOWL,HOOK,PADDLE,WHISK FOR 40L MIXER	PNC 650126	
BOWL FOR 40LT MIXER	PNC 650128	
• Bowl scraper 40 lt	PNC 650186	
• DOUGH HOOK FOR 40LT MIXER	PNC 653092	
 PADDLE FOR 40LT MIXER 	PNC 653093	
 FINE WHISK(EMULSIONS)FOR MB/MBE40 MIXERS 	PNC 653094	
 REINFORCED WHISK FOR MB/ MBE40 MIXERS 	PNC 653127	
BOWL TROLLEY-40/60/80LT PLANETARY MIXERS	PNC 653585	





Planetary Mixers Planetary Mixer for Bakery, 40 lt. - Electronic



Electric	
Supply voltage: 600175 (DMBE40B) 600176 (DMBE40B3)	200-240 V/1N ph/50/60 Hz 380-480 V/3 ph/50/60 Hz
Capacity:	
Performance (up to): Capacity:	10 kg/Cycle 40 litres
Key Information:	
External dimensions, Width: External dimensions, Depth: External dimensions, Height: Shipping weight: Cold water paste: Egg whites:	655 mm 850 mm 1370 mm 203 kg 10 kg with Spiral hook 70 with Whisk



Planetary Mixers Planetary Mixer for Bakery, 40 lt. - Electronic