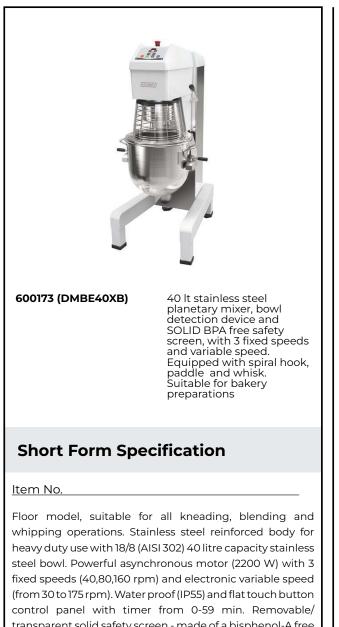


Planetary Mixers Stainless Steel Planetary Mixer for Bakery, 40 It. - Electronic + hub



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 with 2 paddle; Whipping: speed 3 with whisk. Supplied with 3 tools; spiral hook, paddle and reinforced whisk.

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		

Main Features

- 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.
- Maximum capacity (flour, with 60% of hydration) 10 kg.
- 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 available 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

- Body entirely in stainless steel.
- Reinforced body, feet and transmission for heavy duty operations.
- 302 AISI Stainless steel bowl 40 lt. capacity.
- Electronic speed variator (10 speeds available from 30 to 175 rpm)
- 3 fixed speeds: 40, 80 and 160 rpm.
- (IP55 • Water protected planetary system electrical controls, IP23 overall machine).
- 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 to perfect stability.

Included Accessories

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

Optional Accessories

- 20L BOWL, HOOK, PADDLE, PNC 650126 🛛 WHISK FOR 40L MIXER
- BOWL FOR 40LT MIXER PNC 650128 🛛





- DOUGH HOOK FOR 40LT MIXER PNC 653092 □
- PADDLE FOR 40LT MIXER PNC 653093
- FINE WHISK(EMULSIONS)FOR PNC 653094 □ MB/MBE40 MIXERS
- REINFORCED WHISK FOR MB/ PNC 653127
- MBE40 MIXERS • BOWL TROLLEY-40/60/80LT PNC 653585 PLANETARY MIXERS





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200-240 V/1N ph/50/60 Hz

2.2 kW

2.2 kW

10 kg/Cycle

40 litres

655 mm

850 mm

1370 mm

10 kg with Spiral hook

70 with Whisk

195 kg

Electric

Total Watts:

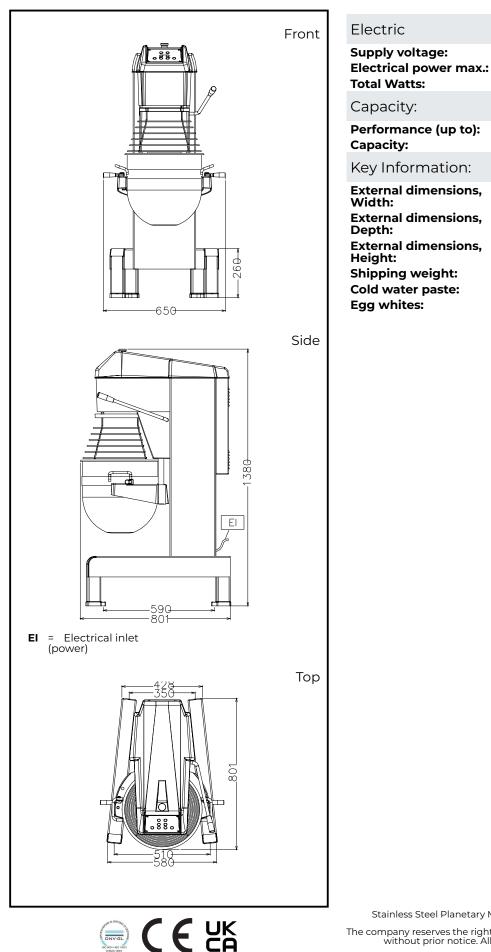
Capacity:

Depth:

Performance (up to):

Key Information:

External dimensions,



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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.