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

ITEM #
MODEL#
NAME #
SIS#
AIA#



600173 (DMBE40XB)

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

Short Form Specification

Item No.

Floor model, suitable for all kneading, blending and whipping operations. Stainless steel reinforced body for heavy duty use with 18/8 (AISI 302) 40 litre capacity stainless steel bowl. Powerful asynchronous motor (2200 W) 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 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 with 2 paddle; Whipping: speed 3 with whisk. Supplied with 3 tools; spiral hook, paddle and reinforced whisk.

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 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

- 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.
- 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
- Adjustable feet for 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 🗅

APPROVAL:



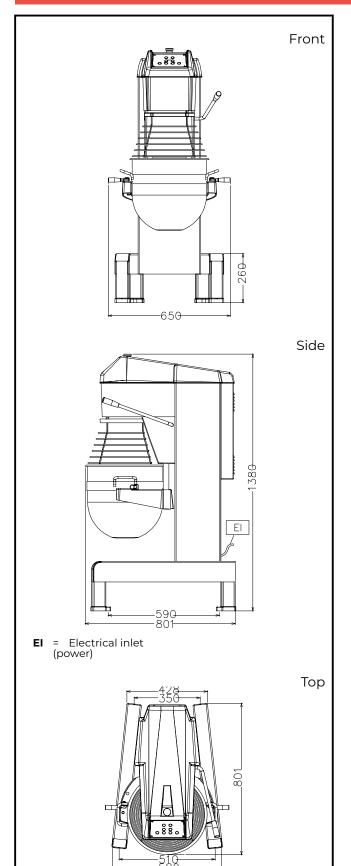
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•	DOUGH HOOK FOR 40LT MIXER	PNC 653092	
•	PADDLE FOR 40LT MIXER	PNC 653093	
•	FINE WHISK(EMULSIONS)FOR MB/MBE40 MIXERS	PNC 653094	
•	REINFORCED WHISK FOR MB/ MBE40 MIXERS	PNC 653127	
•	BOWL TROLLEY-40/60/80LT PLANETARY MIXERS	PNC 653585	





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Electric	
Supply voltage: Electrical power max.: Total Watts:	200-240 V/1N ph/50/60 Hz 2.2 kW 2.2 kW
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 195 kg 10 kg with Spiral hook 70 with Whisk



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