

Planetary Mixers Planetary Mixer for Bakery, 40 It. -Electronic + hub (Marine)



touch button control panel with a timer from 0-59 min. Pivoting and removable wire safety screen. Kneading: speed 1 or 2 with hook; Blending: speed 2 with paddle; Whipping: speed 3 with whisk. Equipped with accessory drive hub type H (accessories are not included). Supplied with 3 tools: spiral hook, paddle and reinforced whisk.

APPROVAL:

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Main Features

- 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.
- Kneading speed: "1" with hook.
- Mixing speed: "2" with paddle.
- Pivoting and removable wire safety screen for easier and better cleaning.
- Safety device will automatically stop the machine when the bowl is lowered.
- Wire safety screen fitted with a removable chute to add products while working, thus ensuring operator safety.
- Waterproof touch button control panel with timer, speed setting and display.
- 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
- Maximum capacity (flour, with 60% of hydration) 10 ka.

Construction

- 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 (IP55 electrical controls, IP23 overall machine).
- Power: 2200 watts.

Included Accessories

- 1 of Bowl 40 lt
- 1 of Spiral Hook 40 lt PNC 653092

PNC 650128

- 1 of Paddle 40 It PNC 653093
- 1 of Reinforced Whisk 40 lt (for PNC 653127 heavy duty use)

Optional Accessories

- 20 It reduction kit (bowl, spiral PNC 650126 🗆 • hook, paddle, whisk) for 40 lt planetary mixers - bakery models
- Bowl 40 lt
- PNC 650128 🗅 • Bowl scraper 40 lt PNC 650186 🗅
- PNC 653092 🗅 • Spiral Hook 40 lt
- Paddle 40 lt PNC 653093 🗅
 - PNC 653094 🗆
- Fine Whisk 40 It (for emulsions)
- Reinforced Whisk 40 lt (for PNC 653127 🗆 heavy duty use)



- Puree strainer for H hub supplied PNC 653187 with 1 screw and 3 grids of 1.5, 3 and 6 mm
- Vegetable cutter, attachment type H, disconnectable drive, for planetary mixers
- Bowl trolley for 40/60/80 It PNC 653585 planetary mixers
- Aluminium external support for 70 PNC 653720 mm meat mincer (includes tray and pusher) - H HUB - To be combined with a meat mincer kit
- Aluminium meat mincer kit 70 mm PNC 653721
 Enterprise cut, includes blade (3 discs, diam. 4.5 - 6 and 8 mm)
- Stainless steel meat mincer kit 70 PNC 653722 mm - Enterprise cut, includes blade (3 discs, diam. 4.5 - 6 and 8 mm)
- Stainless steel meat mincer kit 70 PNC 653723 mm - 1/2 Unger cut, includes blade (4 discs, diam. 0, 3 - 4.5 and 8 mm)
- Aluminium external support for 82 PNC 653724 mm meat mincer (includes tray and pusher) - H HUB - To be combined with a meat mincer kit
- Stainless steel meat mincer kit 82 PNC 653725 mm - Enterprise cut, includes blade (3 discs, diam. 4.5 - 6 and 8 mm)
- Aluminium meat mincer kit 82 mm PNC 653726

 Enterprise cut, includes blade
 (3 discs, diam. 4.5 6 and 8 mm)
- Stainless steel meat mincer kit 82 PNC 653727 mm - 1/2 Unger cut, includes blade (4 discs, diam. 0, 3 - 4.5 and 8 mm)

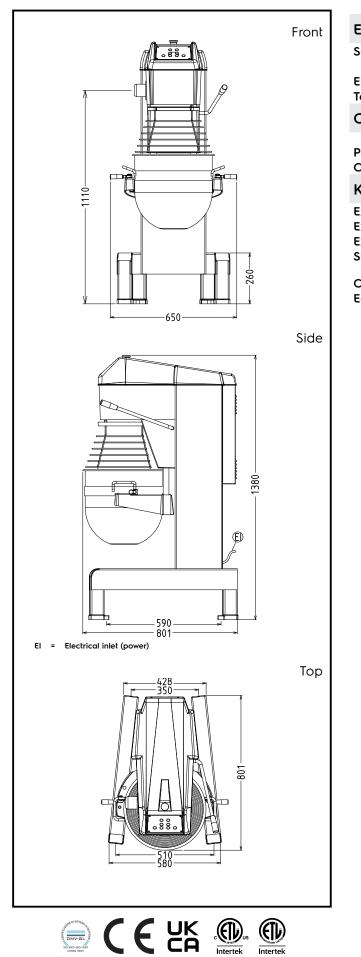


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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

Electrolux

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Intertek

Electric	
Supply voltage: 600299 (MBE40S06NC) Electrical power max.: Total Watts:	380-480 V/3 ph/50/60 Hz 2.2 kW 2.2 kW
Capacity:	
Performance (up to): Capacity:	ISO 9001; ISO 14001 kg/ Cycle 40 litres
Key Information:	
External dimensions, Width: External dimensions, Depth: External dimensions, Height: Shipping weight:	655 mm 850 mm 1370 mm 204 kg ISO 9001; ISO 14001 kg with
Cold water paste: Egg whites:	Spiral hook 70 with Whisk

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