

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

ITEM #		
MODEL #		
NAME #		
SIS #		
313 #		
AIA #		



600299 (MBE40S06NC)

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, reinforced whisk and H type accessory hub. Suitable for bakery preparation - Marine

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. 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.

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 kg.

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.

heavy duty use)

Included Accessories

 1 of Bowl 40 lt 	PNC 650128
• 1 of Spiral Hook 40 lt	PNC 653092
• 1 of Paddle 40 lt	PNC 653093
• 1 of Reinforced Whisk heavy duty use)	40 It (for PNC 653127

Optional Accessories

20 It reduction kit (bowl, spiral PNC 650126 hook, paddle, whisk) for 40 It planetary mixers - bakery models

 Bowl 40 lt 	PNC 650128 🗖
• Bowl scraper 40 lt	PNC 650186 🗖
• Spiral Hook 40 It	PNC 653092 🗖
• Paddle 40 lt	PNC 653093 🗖
 Fine Whisk 40 lt (for emulsions) 	PNC 653094 🗖
 Reinforced Whisk 40 lt (for 	PNC 653127 🗆

APPROVAL:





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• Puree strainer for H hub supplied PNC 653187 🗖 with 1 screw and 3 grids of 1.5, 3 • Vegetable cutter, attachment PNC 653225 🗆 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

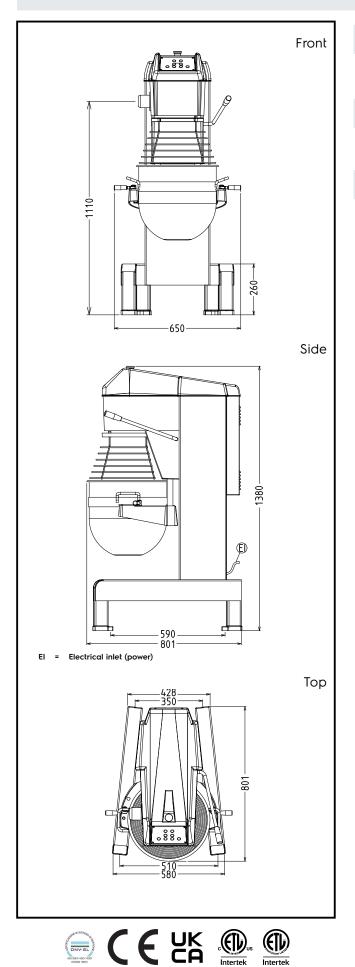
and 8 mm)







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Electric

Supply voltage: 380-480 V/3 ph/50/60 Hz

Electrical power max: 2.2 kW
Total Watts: 2.2 kW

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Capacity:

Performance (up to): ISO 9001; ISO 14001 kg/ Cycle

Capacity: 40 litres

Key Information:

External dimensions, Width: 655 mm
External dimensions, Depth: 850 mm
External dimensions, Height: 1370 mm
Shipping weight: 204 kg

ISO 9001; ISO 14001 kg with Spiral hook

Egg whites: 70 with Whisk