

Planetary Mixers

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


600299 (MBE40S06NC)

40 lt 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.

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 40 lt (for PNC 653127 heavy duty use)

Optional Accessories

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

APPROVAL: _____

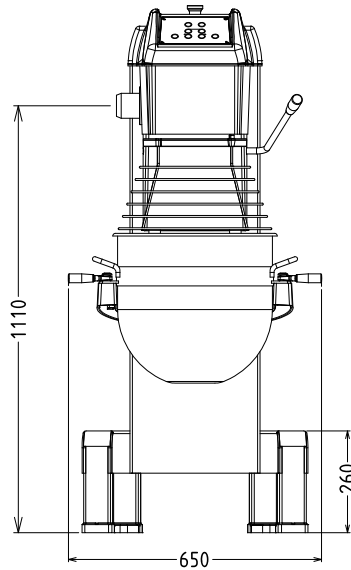
- Puree strainer for H hub supplied with 1 screw and 3 grids of 1.5, 3 and 6 mm PNC 653187 ☐
- Vegetable cutter, attachment type H, disconnectable drive, for planetary mixers PNC 653225 ☐
- Bowl trolley for 40/60/80 lt planetary mixers PNC 653585 ☐
- Aluminium external support for 70 mm meat mincer (includes tray and pusher) - H HUB - To be combined with a meat mincer kit PNC 653720 ☐
- Aluminium meat mincer kit 70 mm - Enterprise cut, includes blade (3 discs, diam. 4.5 - 6 and 8 mm) PNC 653721 ☐
- Stainless steel meat mincer kit 70 mm - Enterprise cut, includes blade (3 discs, diam. 4.5 - 6 and 8 mm) PNC 653722 ☐
- Stainless steel meat mincer kit 70 mm - 1/2 Unger cut, includes blade (4 discs, diam. 0, 3 - 4.5 and 8 mm) PNC 653723 ☐
- Aluminium external support for 82 mm meat mincer (includes tray and pusher) - H HUB - To be combined with a meat mincer kit PNC 653724 ☐
- Stainless steel meat mincer kit 82 mm - Enterprise cut, includes blade (3 discs, diam. 4.5 - 6 and 8 mm) PNC 653725 ☐
- Aluminium meat mincer kit 82 mm - Enterprise cut, includes blade (3 discs, diam. 4.5 - 6 and 8 mm) PNC 653726 ☐
- Stainless steel meat mincer kit 82 mm - 1/2 Unger cut, includes blade (4 discs, diam. 0, 3 - 4.5 and 8 mm) PNC 653727 ☐



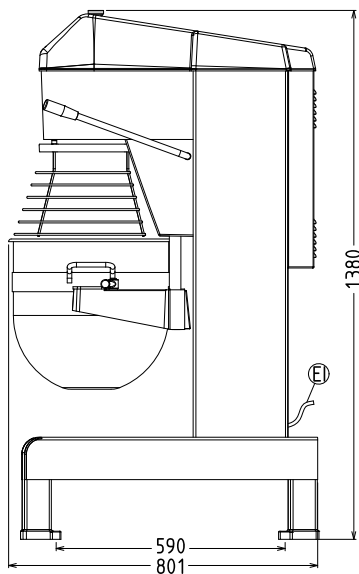
Electrolux
PROFESSIONAL

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

Front

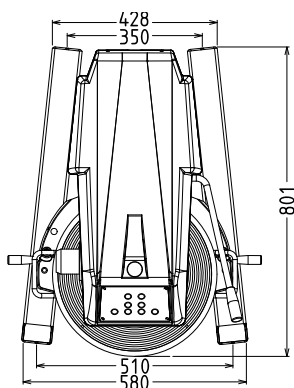


Side



EI = Electrical inlet (power)

Top



Electric

Supply voltage:	380-480 V/3 ph/50/60 Hz
Electrical power, max:	2.2 kW
Total Watts:	2.2 kW

Capacity:

Performance (up to):	10 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
Cold water paste:	ISO 9001; ISO 14001 kg with Spiral hook
Egg whites:	70 with Whisk



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

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

2025.09.06