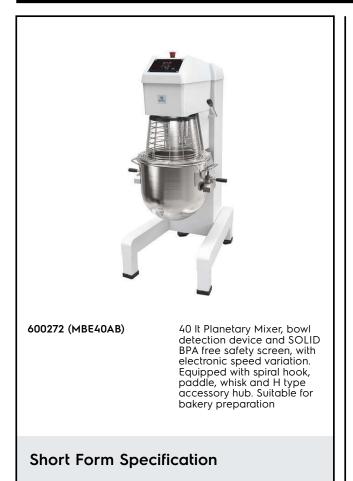


Planetary Mixers Planetary Mixer for Bakery, 40 lt. -Electronic + hub



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). Bowl detction device allows the mixer to switch on only when the bowl and the safety screen are properly installed and positioned together. 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.

ITEM #	 	
MODEL #		
NAME #		
<u>SIS #</u>		
AIA #		

Main Features

- Professional beater mixer designed to withstand the strong demands of bakery and pastry making.
 Delivered with:
- Spiral Hook, Paddle, Wire Whisk and Mixing Bowl for 40 lt.
- Accessory drive hub (accessories are not included).
- Kneading speed: "1" with hook.
- Mixing speed: "2" with paddle.
- Emulsifying speed: "3" with whisk.
- Wire safety screen fitted with a removable chute to add products while working, thus ensuring operator safety.
- Pivoting and removable wire safety screen for easier and better cleaning.
- 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.
- Safety device will automatically stop the machine when the bowl is lowered.
- 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.
- 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

- 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.
- Alluminium accesory hub positioned on the left side of the head of the planetary mixer.
- 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 40 lt PNC 650128
- 1 of Spiral Hook 40 lt PNC 653092
- 1 of Paddle 40 lt PNC 653093
- 1 of Reinforced Whisk 40PNC 653127 It (for heavy duty use)

Optional Accessories

APPROVAL:

Excelence



PNC 650126	
PNC 650128	
PNC 653127	
PNC 653187	
PNC 653225	
PNC 653585	
DNIG (57700	
PNC 653720	
PNC 653721	
PNC 653722	
FIC 033722	
PNC 653723	
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PNC 653724	
PNC 653725	
	-
PNC 653726	
DNC 653707	
	PNC 653225 PNC 653585 PNC 653720 PNC 653721 PNC 653722 PNC 653723 PNC 653724 PNC 653725

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

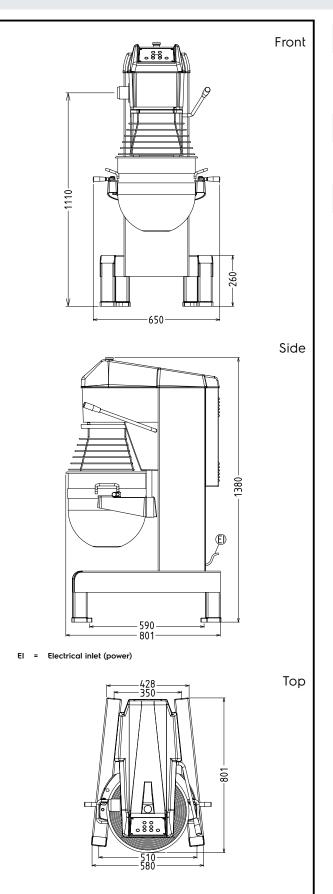


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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

Electrolux PROFESSIONAL

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Intertek

Electric Supply voltage: 600272 (MBE40AB) 200-240 V/1N ph/50/60 Hz Electrical power max.: 2.2 kW Total Watts: 2.2 kW

Cycle

40 litres

Capacity:

Performance (up to): Capacity:

Key Information:

Cold water paste:

Egg whites:

External dimensions, Width: External dimensions, Depth: External dimensions, Height: Shipping weight:

655 mm 850 mm 1370 mm 195 kg ISO 9001; ISO 14001 kg with Spiral hook 70 with Whisk

ISO 9001; ISO 14001 kg/

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