



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



600275
(MBE40B3)

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 and whisk. Suitable for bakery preparation

600276 (MBE40B)

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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). Bowl detection 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. Supplied with 3 tools: spiral hook, paddle and reinforced whisk.

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____

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.
- 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.
- Asynchronous motor with high start-up torque.
- The solid safety screen and the stainless steel wire structure are both removable and dismantled for cleaning and are dishwasher safe.
- Adjustable feet for 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 40 lt (for heavy duty use) PNC 653127

Optional Accessories

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

APPROVAL:

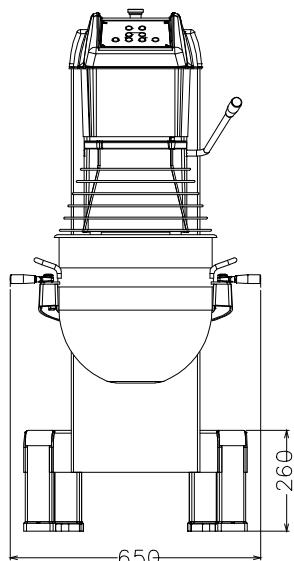


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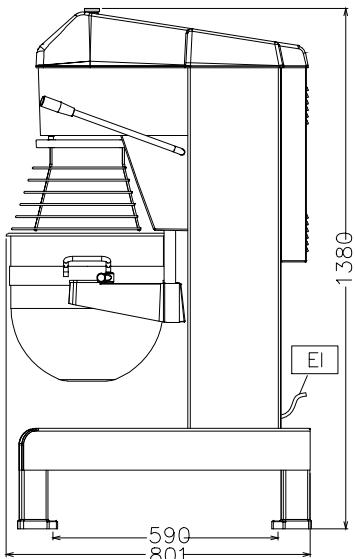
- Bowl 40 lt PNC 650128
- Bowl scraper 40 lt PNC 650186
- Spiral Hook 40 lt PNC 653092
- Paddle 40 lt PNC 653093
- Fine Whisk 40 lt (for emulsions) PNC 653094
- Reinforced Whisk 40 lt (for heavy duty use) PNC 653127
- Bowl trolley for 40/60/80 lt planetary mixers PNC 653585



Front

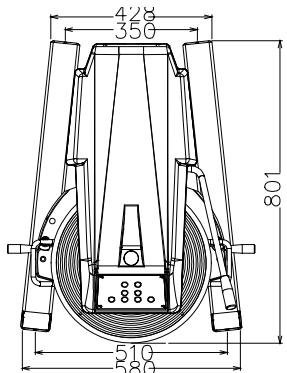


Side



EI = Electrical inlet (power)

Top


Electric
Supply voltage:

600275 (MBE40B3)

380-480 V/3 ph/50/60 Hz

600276 (MBE40B)

200-240 V/1N 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

600275 (MBE40B3)

203 kg

600276 (MBE40B)

ISO 9001; ISO 14001 kg with

Spiral hook

Cold water paste:

70 with Whisk

Egg whites:

70 with Whisk

