

Planetary Mixers

Stainless Steel Planetary Mixer for Bakery, 40 lt - Electronic

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


600273 (MBE40XB)

40 lt stainless steel Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with 3 fixed speeds and variable speed. Equipped with spiral hook, paddle and reinforced whisk. Suitable for bakery preparations

Short Form Specification

Item No. _____

Floor model, suitable for all kneading, blending and whipping operations. Stainless steel reinforced body for heavy duty use with 18/8 (AISI 302) 40 litre capacity stainless steel bowl. Powerful asynchronous motor (2200 W) 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 timer from 0-59 min. Pivoting and removable wire safety screen. Kneading: speed 1 or 2 with hook; Blending: speed with 2 paddle; Whipping: speed 3 with whisk. Supplied with 3 tools; spiral hook, paddle and reinforced whisk.

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

- Body entirely in stainless steel.
- 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.

APPROVAL: _____

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 PNC 653127
duty use)

Optional Accessories

- 20 lt reduction kit (bowl, spiral hook, PNC 650126
paddle, whisk) for 40 lt planetary
mixers - bakery models
- Bowl 40 lt PNC 650128
- 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 PNC 653127
duty use)
- Bowl trolley for 40/60/80 lt planetary PNC 653585
mixers

Front


Electric

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

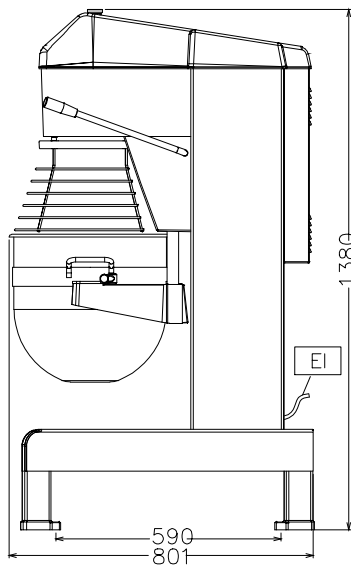
Capacity:

Performance (up to):	ISO 9001; ISO 14001 kg/ Cycle
Capacity:	40 litres

Key Information:

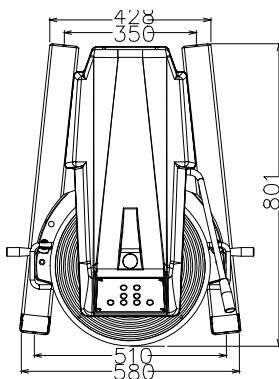
External dimensions, Width:	655 mm
External dimensions, Depth:	850 mm
External dimensions, Height:	1370 mm
Shipping weight:	199 kg
Cold water paste:	ISO 9001; ISO 14001 kg with Spiral hook
Egg whites:	70 with Whisk

Side



EI = Electrical inlet (power)

Top



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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.