



PLANETARY MIXER 40L WITH HUB

Model: MBE40AB

Article no: 600272

Power supply: 230V 1Ph ~50/60Hz

This professional beater mixer is designed to withstand the strong demands of bakery and pastry making. Reinforced body for heavy duty use with 18/8 (AISI 302) 40 litre stainless steel bowl and a capacity of up to 10 kg. With a powerful asynchronous motor (2.2 kW) with 3 fixed speeds (40,80,160 rpm) and electronic variable speed (from 30 to 175 rpm). Solid BPA-free wire safety screen fitted with a removable chute to add products while working, thus ensuring operator safety. The bowl detection device allows the mixer to switch on only when the bowl and the safety screen are properly installed and positioned together. Raising and lowering of the bowl controlled by lever with an automatic locking of the bowl when in the raised position.

The flat touch button control panel is water proof (IP55) and equipped with a timer from 0-59 min.

Equipped with accessory drive hub type H.

MAIN FEATURES

- Made for heavy-duty use
- Pivoting and removable BPA-free wire safety screen
- Capacity of up to 10 kg
- Waterproof touch button control panel
- Bowl detection device
- Supplied with spiral hook, paddle and whisk

MBE40AB, 600272

15-01-24 (15:16)

Model Number Specific	MBE40AB
Voltage (V)	230
Phase	1
Frequency (Hz)	50/60
Loading (kW)	2,2
IP Class	55/23
Capacity (L)	40
Capacity (kg)	10
Width, net (mm)	650
Depth, net (mm)	801
Height, net (mm)	1380
Weight, net (kg)	190
Weight, gross (kg)	195
Volume, net (m3)	0,72
Volume, gross (m3)	0,93
Connection Cable, length (m)	2
Attachment drive	Yes
Installation, type	Floor model
Mixer, type	Planetary
Noise level <(dB)	70
Speed, max (rpm)	3600

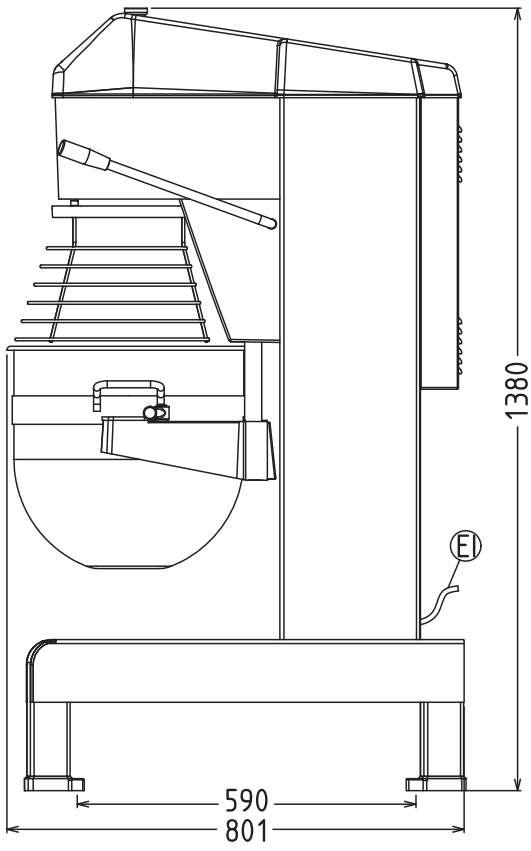
INCLUDED IN DELIVERY

Spiral hook, wire whisk, paddle (and mixing bowl 40 L).

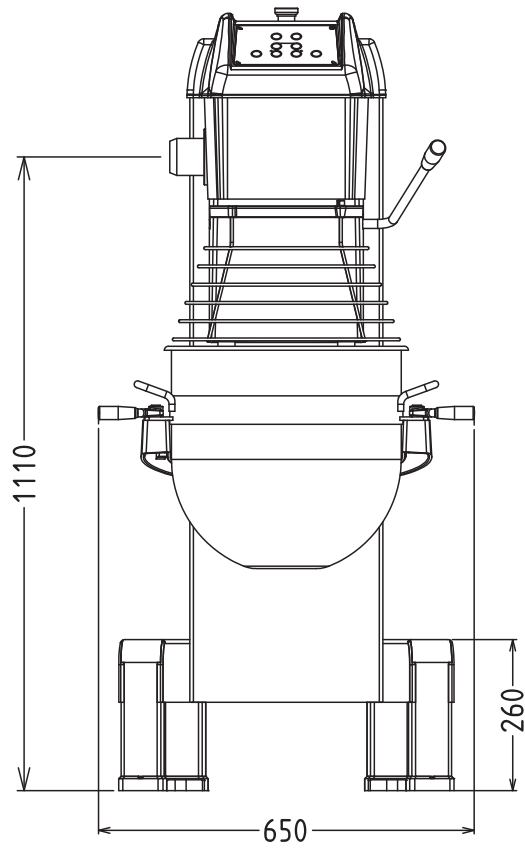
DIMENSIONS

Model: MBE40 Rev. 1

SIDE



FRONT



TOP

