



Planetary mixer BE-40

FLOORSTANDING UNIT WITH 40 LT./ QT. BOWL.

TECHNICAL SPECIFICATIONS

Bowl capacity: 40 qt.
Capacity in flour (60% water): 26 lbs.
Timer (min-max): 0' - 30'

Electrical supply: 208-240V / 50-60 Hz / 1~ (14.8 A)

External dimensions (WxDxH)

- Width: 23 "
- Depth: 31 "
- Height: 47 "

Net weight: 274 lbs.

Please note: BE-40 requires a minimum electrical supply of 16 amps.

Professional food mixer for preparing dough (bread, cake...), egg whites (soufflés, meringue...), sauces (mayonnaise...) and minced meat mixtures.

- Powerful three-phase motor controlled by highly reliable electronic speed variator technology, which enables the mixers to be connected to a single-phase electrical mains supply.
- 0-30 minute electronic timer and continuous operation option.
- Acoustic alarm at end of cycle.
- Electronic speed control.
- Equipped with a safety guard.
- Lever operated bowl lift.
- Double micro switch for bowl position and safety guard.
- Safeties off indicator.
- Reinforced waterproofing system.
- Stainless steel legs.
- Strong and resistant bowl.
- Easy to maintain and repair.

DEFAULT EQUIPMENT

- Stainless steel bowl.
- Spiral hook for heavy dough.
- Beater spatula for soft dough.
- Balloon whisk.

OPTIONAL EQUIPMENT

- Attachment drive for accessories.
- Stainless steel column.
- 20-litre/20qt. reduction equipment (bowl + tools).
- Bowl transport trolley.
- Base kit with wheels for ease of moving and

