

Item
Model
ProjectName



603529

MB40

The MB40 is a bakery and pastrymaking machine. It is mainly used for kneading small and medium quantities of flour for pastries (croissants, brioches...) and special breads. The use of a simple sturdy transmission between the 3 speed motor and the planetary gearing means that it is versatile and requires little maintenance and is very durable.

FEATURES

- **Kneading:** performed in speed 1/2. Tool used: hook. Main applications: bread, puff pastry, brioches, croissant, special bread etc.
- **Mixing:** performed in speed 2. Tool used: beater. Main applications: soft pastry and dough, choux pastry, sauces, pastries, meat processing, etc.

- **Emulsifying:** performed in speed 3. Tool used: whisk. Main applications: sauces, beating egg whites, creams, etc.
- 18/8 stainless steel 40 litre bowl.
- 3 aluminium tools (hook, beater, whisk) with stainless steel shafts.
- 0-15 minute timer.
- 400 V three phase motor with 3 electromechanical speed variation of 40, 80 and 160 rpm.

Planetary mixers



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- Lever for raising and lowering bowl
- Removable rotating safety guard provides protection and easy cleaning.
- Height adjustable feet.

Specifications

MODEL	MB40S3 603529
External dimensions - mm	
width	655
depth	810
height	1380
Working capacity - kg of flour	
Choux pastry	7
Shortcrust pastry	10
Cold water paste	10
Sweet pastry	9
Croissant	9
Brioche	10
Meat kg	20
Puree - kg of potatoes	20
Power - kW	
installed-electric	2.2
Net weight - kg.	200
Supply voltage	380...415 V, 3, 50



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Included accessories

CODE	DESCRIPTION	
653247	BOWL FOR 40LT MIXER	1
653092	DOUGH HOOK FOR 40LT MIXER	1
653093	PADDLE FOR 40LT MIXER	1
653127	REINFORCED WHISK FOR 40LT MIXER	1

Optional accessories

CODE	DESCRIPTION	
653032	20L BOWL,HOOK,PADDLE,WHISK FOR 40L MIXER	✓
653440	BAIN MARIE BOWL 40LT	✓
653247	BOWL FOR 40LT MIXER	✓
653441	BOWL SCRAPER 40LT	✓
653585	BOWL TROLLEY-40/60/80LT PLANETARY MIXERS	✓
653092	DOUGH HOOK FOR 40LT MIXER	✓
653431	ELECTRIC HEATING FOR 40L PLANETARY MIXER	✓
653094	FINE WHISK FOR EMULSIONS FOR 40LT MIXER	✓
653093	PADDLE FOR 40LT MIXER	✓
653127	REINFORCED WHISK FOR 40LT MIXER	✓

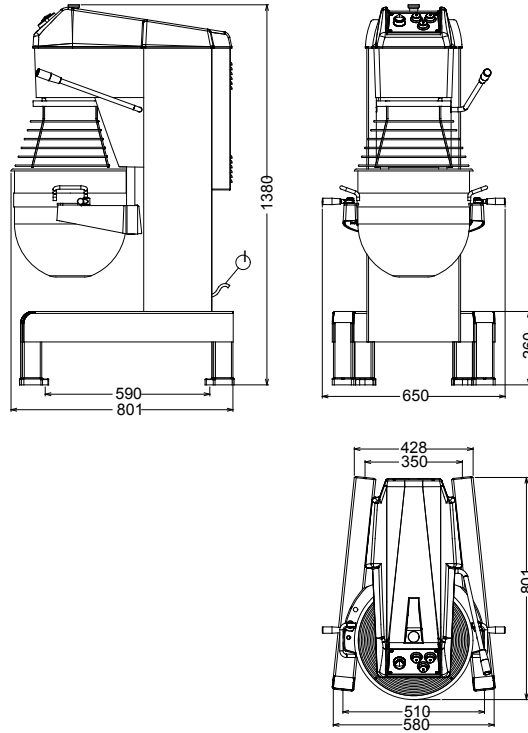


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Installation drawings

603529



MODEL

I - Electrical connection

**MB40S3
603529**

380...415 V, 3, 50

The manufacturer reserves the right to modify and make improvements to the products without giving prior warning. Dimensions, illustrations, technical data, weights, etc. are given as an indication only.



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Planetary mixers



ADCC010