



B40KG 40 Litre Belt Drive Three Speed Mixer

Quick Overview

- Special Motors For Reliability & Long Life
- Superior Design To Other Machines On The Market
- Interlocked Safety Guard
- Max. dry flour: 4.5kg
- Bowl capacity: 40L

Maximum capacities are based on dry bread flour and a MINIMUM of 55% water content. Overloading machines and/or using the incorrect speed can cause damage & will void warranty.

Description

40 Litre Belt Drive Three Speed Mixer - B40KG

The huge, belt-driven three speed (B40KG) planetary mixer is powerful and robust. This big unit has a power rating of (2000/10 W/A) with dimensions set at (620 x 630 x 1011mm).

This speed mixer comes to us from Bakermax, one of our biggest catering equipment suppliers today, bringing use the finest, most widely used products.

Made for use in bakeries and pizzerias – this planetary mixer is the go-to equipment appliance to mix dough and dough portions together to create a firmer texture for baking, cooking or later use.

- Special Motors For Reliability & Long Life
- Superior Design To Other Machines On The Market
- Interlocked Safety Guard
- Max. dry flour: 4.5kg
- Bowl capacity: 40L
- Motor power(kW): 1.5
- Speed(RPM): 80/160/310
- All Mixers Have A Stainless Steel Bowl & Come Standard With Dough Hook, Beater & Whisk
- Three-Speed
- Belt Driven

2 Years Parts and Labour Warranty

Your Shipping Specifications

Net Weight (Kg)	150
Width (mm)	620
Depth (mm)	630
Height (mm)	1011
Packing Width (mm)	630
Packing Depth (mm)	710
Packing Height (mm)	1130
Power	2kW; 10A
Warranty	2 Years Parts and Labour