

**600275 (MBE40B3)**

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

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Main Features

- Emulsifying speed: "3" with whisk.
- Raising and lowering of the bowl controlled by lever with an automatic locking of the bowl when in the raised position.
- Kneading speed: "1" with hook.
- Mixing speed: "2" with paddle.
- Pivoting and removable wire safety screen for easier and better cleaning.
- Safety device will automatically stop the machine when the bowl is lowered.
- Wire safety screen fitted with a removable chute to add products while working, thus ensuring operator safety.
- Waterproof touch button control panel with timer, speed setting and display.
- 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
- Maximum capacity (flour, with 60% of hydration) 10 kg.
- Bowl detection device allows the mixer to switch on only when the bowl and the solid safety screen are properly installed and positioned together.
- 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.



Construction

- 3 fixed speeds: 40, 80 and 160 rpm.
- Asynchronous motor with high start-up torque.
- 302 AISI Stainless steel bowl - 40 lt. capacity.
- Water protected planetary system (IP55 electrical controls, IP23 overall machine).
- Electronic speed variator (10 speeds available from 30 to 175 rpm)
- Reinforced body, feet and transmission for heavy duty operations.
- Power: 2200 watts.
- 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.

Included Accessories

PNC Code	Description	Quantity
650128	Bowl 40 lt	1
653092	Spiral Hook 40 lt	1
653093	Paddle 40 lt	1
653127	Reinforced Whisk 40 lt (for heavy duty use)	1

Optional Accessories

PNC Code	Description
Bowls/tools	
650126	20 lt reduction kit (bowl, spiral hook, paddle, whisk) for 40 lt planetary mixers - bakery models
650128	Bowl 40 lt
650186	Bowl scraper 40 lt
653092	Spiral Hook 40 lt
653093	Paddle 40 lt
653094	Fine Whisk 40 lt (for emulsions)
653127	Reinforced Whisk 40 lt (for heavy duty use)
Trolleys/tables	
653585	Bowl trolley for 40/60/80 lt planetary mixers



Technical specifications

600275

600276

Front

Electric

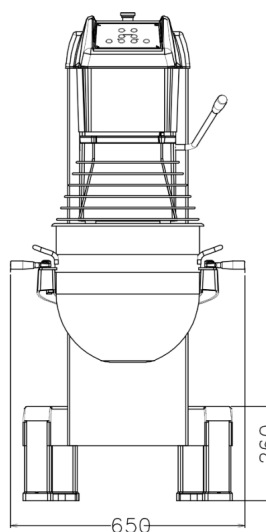
Supply voltage:	380-480 V/3 ph/50/60 Hz	200-240 V/1N ph/50/60 Hz
Electrical power max.:	2.2 kW	2.2 kW

Capacity:

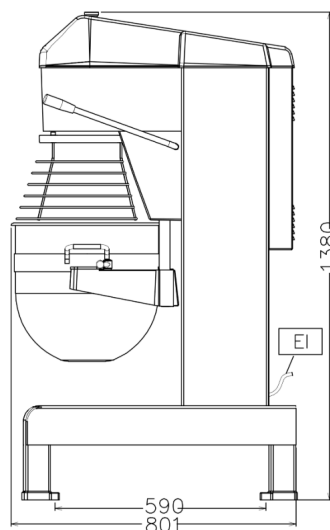
Performance (up to):	10 kg/Cycle	10 kg/Cycle
Capacity:	40 liters	40 liters

Key Information:

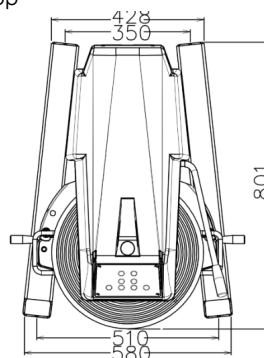
External dimensions, Width:	655 mm	655 mm
External dimensions, Depth:	850 mm	850 mm
External dimensions, Height:	1370 mm	1370 mm
Shipping weight (gross):	204 kg	203 kg
Cold water paste:	10 kg with Spiral hook	10 kg with Spiral hook
Egg whites:	70 with Whisk	70 with Whisk



Side



Top



EI = Electrical inlet (power)



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