

Ref: HBM-40T/VV(230/3)



Your professional partner

**Planetary mixer, high base, 40 LT,
variable speed.**

Brand : DIAMOND



INCLUDED



40 L

Variable Speed & TIMER

·mm (BxDxH) :650x910xh1520

·kW :2,2

·Hp :3

·Volt : 230/3 50-60Hz

·kg :260

·M³ : 1,58

- Variable speed (Min. 65 rpm & Max. 551 rpm), with Inverter.
- Timer from 0 to 30 minutes or continuous
- Standard accessories: whisk, spatula, hook and 40 L stainless steel tank.
- High" versions on base.
- Very robust frame in painted steel (epoxy), upper cover in ABS, 4 lower cylinders for levelling
- Raising and lowering the tank with lever.
- Automatic locking of the tank in working position.
- Protection grid (and screws) in stainless steel, with safety device by microswitch.
- All parts in contact with the tank are made of stainless steel.
- Possibility to remove the utensils (lowered bowl position) without having to remove the bowl and vice versa.
- When the machine stops, the rotation of the tool is slowed down.
- Emergency stop button type "punch".
- Very powerful motor, pulley transmission.
- Stainless steel utensil connection unit, waterproof, very solid (reinforced!).
- Anchoring of utensils with security.
- Traction systems made of stainless steel, very quiet (self-lubricating).
- The device is built in compliance with the current CE standards.

ADVANTAGE :

- Diamond mixers are versatile, efficient and of robust construction. Ideally designed for small and medium productions, for all types of preparations, cookie dough, dough for cakes or pizzas, fillings, mousses, creams and other products to be whipped in snow, etc..... With speed variator (standard with inverter, ideal solution for delicate preparations)..... or with 3 speeds (standard). Many accessories on request: reduction kit for tank, wheels for the tank, trolley for the tank,...