

Bull Planetary Mixers Models B20F and B40

Description

Planetary Mixer B20F

20 l planetary mixer available in table-top and floor versions. Variable speed is standard.

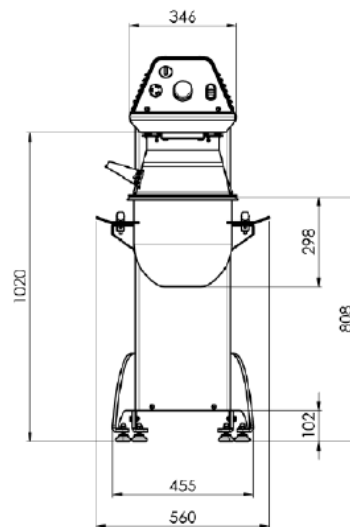
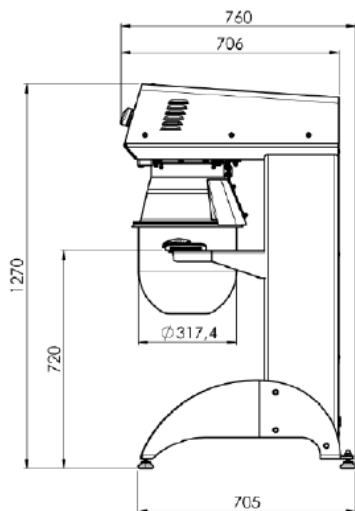
This powerful and sturdy machine is suitable for use with any dough as well as for beating egg-whites, cream, sponge batters and similar products.

Ideal for restaurants, bakeries and pastry shops.



Bull Mixer B20F Specifications

Features		Bull B20F
Speed regulation		Variable / Inverter
Bowl Capacity		20 lt.
Dimensions	Depth	760
	Width	560
	Height	1270
Net Weight		106 kg
Power		1.1 kW
Voltage		240V



Bull Planetary Mixers Models B20F and B40

Description

Planetary Mixer B40

B40 planetary mixers available in standard and enhanced versions. Variable speed is standard.

40l planetary mixer suitable for kneading doughs as well as for beating egg whites, cream, sponge batters, etc. Speed adjustment by means of an inverter. Safety detection of the bowl and its cover. Transmission with gearbox in oil bath. Steel crown and pinion, anodised aluminium gear housing. Painted steel top cover. Bowl tilting towards the operator to facilitate product removal and bowl removal even with tools installed. Electronic keypad (optional), with 100 working programs, each with five distinct phases with setting of working time, speed and pauses. Stainless steel version available upon request.

Powerful and sturdy and can be used in demanding situations, but are yet suitable for beating egg whites, cream, sponges and similar products.

Indispensable in medium and large bakeries and pastry shops as well as in artisan patisseries.



Bull Mixer B40 Specifications

Features		Bull B40
Speed regulation		Variable / Inverter
Bowl Capacity		40 lt.
Dimensions	Depth	814
	Width	669
	Height	1416
Net Weight		183 kg
Power		1.5 kW
Voltage		415V

Bull Planetary Mixers Models B20F and B40

