



**BERTRAND
PUMA**

La griffe boulangère

Planetary Mixers

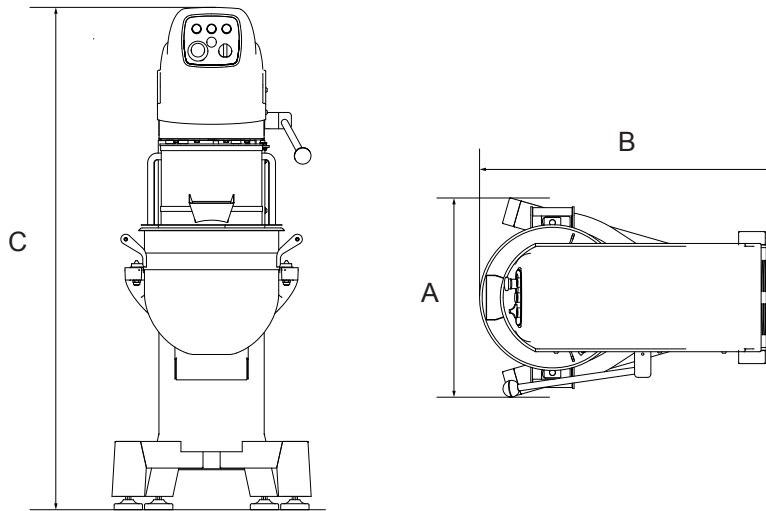
EBM



PLANETARY MIXERS



TECHNICAL FEATURES



	EBM 20	EBM 40	EBM 60
A - Width (mm)	598	598	678
B - Depth (mm)	838	880	980
C - Height (mm)	1550	1550	1580
Bowl capacity (ltrs)	20	40	60
Minimal tool speed (T/min)	30	30	30
Maximal tool speed (T/min)	417	417	417
Power (kW)	1,5	2,20	3,10
Weight	220 kg	235 kg	305 kg
Electromechanical control	●	●	●
Electronic control	€	€	€
Speed variator	€	€	€
Transparent cover anti-spattering of flour	●	●	●

Planetary mixers from the EBM product range are designed specifically for use in baking and baking/pastry-making. They include a stainless steel bowl. The capacity of these bowls varies from 20 to 60. PUsing a mixer gives an even mix of ingredients at the start of production.

- The EBM planetary mixers have an epoxy painted steel frame.
- The structure stands on anti-vibration feet, for a perfect stability.
- A reinforced mechanism with treated steel gears, greased life-time, placed in a cast steel top, generates the planetary movement of the tool.
- The motor is protected by a thermic relay.
- The 18/8 stainless steel bowl is made of 1 piece and controlled by an ergonomic handle.
- The bowl is placed on a trolley. The bowl lifting is controlled by an ergonomic handle.
- The opening of the cover stops the mixer.



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BP 54 - Rue Benoît Frachon - F-26802 Portes-Les-Valence Cedex - Tél. +33 (0)475 575 500 - Fax +33 (0)475 572 319
contact@bertrand-puma.fr - www.bertrand-puma.fr

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