



# Bull 40-40P-60-60P

MIXER

- 1.5 Kw (Bull 40)
- 1.8 Kw (Bull 40P)
- 2.2 Kw (Bull 60)
- 3.0 Kw (Bull 60P)

50/60Hz  
400V-3Ph



Miscelatori planetari da 40 e 60lt disponibili in versione standard e potenziata. Potenti e robuste in ogni situazione ma adatte anche per il montaggio di albume, panna, pan di spagna, etc. Indispensabili per panifici e pasticcerie artigianali di medie e grandi dimensioni

**40 and 60 l planetary mixers available in standard and enhanced versions. 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**

Mezcladoras planetarias de 40 y 60 litros disponibles en versión estándar y versión potenciada. Poderosas y sólidas en cada situación y también aptas para la elaboración de claras, nata,

bizcochuelo, etc.. Imprescindible para panaderías y pastelerías artesanales de medianas y grandes dimensiones

Mélangeurs planétaires de 40 et 60 litres disponibles en version standard et puissance augmentée. Puissantes et robustes en toute situation mais indiquées également pour le montage de blanc d'œuf , crème, gâteaux éponge, etc. Indispensables pour les boulangeries et pâtisseries artisanales de moyennes et grandes dimensions

Планетарные миксеры на 40 и 60 л доступны в версиях стандартной и с повышенной мощностью. Мощное и прочное оборудование в условиях эксплуатации используется для взбивания белков, сливок, изготовления бисквитного теста и др. Незаменимое для средних и маленьких предприятий по изготовлению хлебобулочных и кондитерских изделий

|   | 40   | 60     |
|---|--|--------|
| Capacità Vasca - Bowl Capacity          | 40 lt.   | 60 lt. |
| Regolazione velocità - Speed regulation | Inverter / Inverter                                  |        |
| Trasmissione - Transmission             | Scatola ad ingranaggi / Gear box                     |        |
| Protezione vasca - Bowl guard           | Removibile / Removable                               |        |
| Rimozione vasca - Bowl removal          | Anche con presenza utensili / Without removing tools |        |

× Standard    ○ Optional

## Specifiche tecniche / Technical specifications

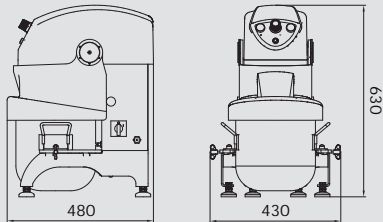


|   | Bullino | Bull 20 | Bull 20 C | Bull 40 | Bull 40 P | Bull 60 | Bull 60 P | Bull 100 | Bull 160 |
|---|---------|---------|-----------|---------|-----------|---------|-----------|----------|----------|
| Struttura in acciaio verniciata<br>Steel powder painted body                  | ×       | ×       | ×         | ×       | ×         | ×       | ×         | ×        | ×        |
| Regolazione velocità con inverter<br>Inverter speed regulation                | ×       | ×       | ×         | ×       | ×         | ×       | ×         | ×        | ×        |
| Timer meccanico<br>Mechanic timer   |         | ×       | ×         | ×       | ×         | ×       | ×         | ×        | ×        |
| Sollevamento vasca manuale<br>Manual bowl lifting                             | ×       | ×       | ×         | ×       | ×         | ×       | ×         |          |          |
| Sollevamento vasca elettrico<br>Electric bowl lifting                         |         |         |           | ○       | ○         | ○       | ○         | ×        | ×        |
| Vasca inox<br>Stainless steel bowl  | ×       | ×       | ×         | ×       | ×         | ×       | ×         | ×        | ×        |
| Carrello vasca<br>Bowl trolley  |         |         |           | ○       | ○         | ○       | ○         |          |          |
| Vasca con ruote<br>Bowl with wheels   |         |         |           |         |           |         |           | ×        | ×        |
| Riduzione vasca<br>Bowl reduction kit   |         |         |           | ○       | ○         | ○       | ○         |          |          |
| Utensili (Frusta, spirale e spatola)<br>Tools (Whisk, spiral and beater)      | ×       | ×       | ×         | ×       | ×         | ×       | ×         | ×        | ×        |
| Raschiatore<br>Scraper  |         |         |           | ○       | ○         | ○       | ○         | ○        | ○        |
| Gancio<br>Hook  |         |         |           | ○       | ○         | ○       | ○         | ○        | ○        |
| Protezione amovibile<br>Removable guard                                       |         | ×       | ×         | ×       | ×         | ×       | ×         | ×        | ×        |
| Versioni Inox<br>Stainless Steel version                                      |         |         |           | ○       | ○         | ○       | ○         | ○        | ○        |
| Touch screen 50 programmi<br>Touch-screen 50 programs                         |         |         |           |         |           |         |           | ○        | ○        |
| Condizioni massime di utilizzo* (Kg)<br>Maximum operational limitations* (Kg) | 3,5     | 11      | 11        | 20      | 20        | 30      | 30        | 60       | 95       |

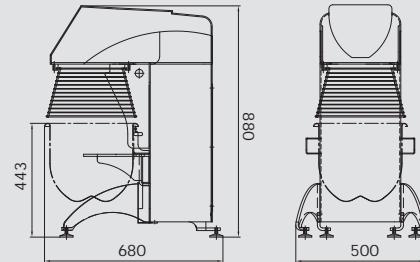
(\*) Pasta frolla(W240-250, P/L 0.45 – 0.65), utilizzo in discontinuo su un turno di lavoro / Short pastry(W240-250, P/L 0.45 – 0.65), intermittent use on a working shift

**BULLino**

**Bull 20**



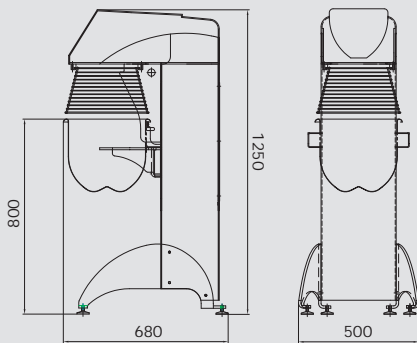
**KG** 40 Kg



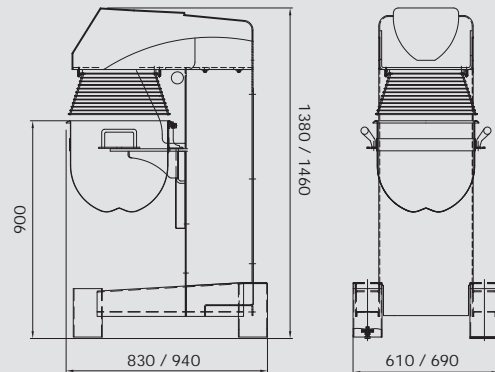
**KG** 120 Kg

**Bull 20 C**

**Bull 40/60**



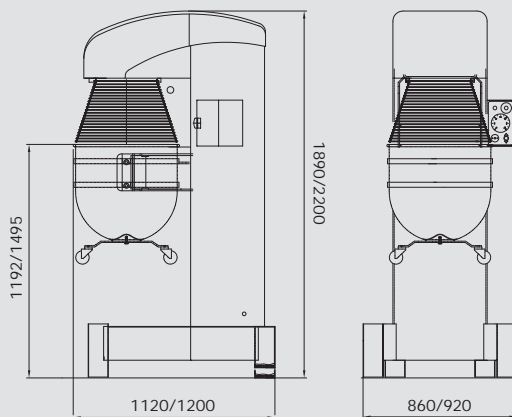
**KG** 130 Kg



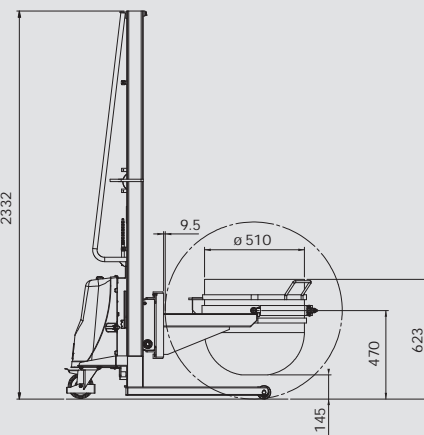
**KG** 203 / 277 Kg

**Bull 100/160**

**Soll**



**KG** 580 / 808 Kg



**KG** 237 Kg