

- The bowl is lifted manually with a leverage system that makes the operation effortless. As an option, electric bowl lifting is available.
- With the electric lift the descent of the bowl is increased, to extract the tools without removing the bowl
- Direct-drive machine without belts
- The gears in oil bath placed into a oiltight box make the machine noiseless even when operating at high speeds.
- Front control panel; using the potentiometer to adjust speed changes as desired
- Ability to adjust the speed without stopping the machine thanks to the inverter
- Easily interchangeable tools depending on the type of product to be processed
- Thanks to the wide diameter of the tools, covering most of the bowl, it is possible to mix all the dough without leaving untreated parts
- The size of stainless steel bowl and, especially, the relation between height and diameter, assure the perfect processing of the product. Pietroberto Design.
- **The tools and bowl are those of the renowned Pietroberto MIX model**
- Safety guard in stainless steel; motor is graded protection class IP 44, the electric system and control panel are class IP 54
- Equipped with three standard tools: thin wire whisk, spatula and hook
- On request:
  - thick wire whisk
  - stainless steel spiral tool
  - Bowl and tools reduction kit to 20 liters for the 40 liters
  - Bowl and tools reduction kit to 30 liters for the 60 liters
  - Bowl trolley

**Use other than those envisaged by the manufacturer are forbidden without the latter's authorization**  
**The machine is built to comply with the accident prevention, hygiene and electric standards in force**



# SIRENA 40 - 60

40 - 60-LITRE PLANETARY MIXER  
WITH VARIABLE SPEED  
AND MANUAL OR ELECTRIC BOWL LIFTING

**pietrobeto**

BAKERY AND PASTRY EQUIPMENT

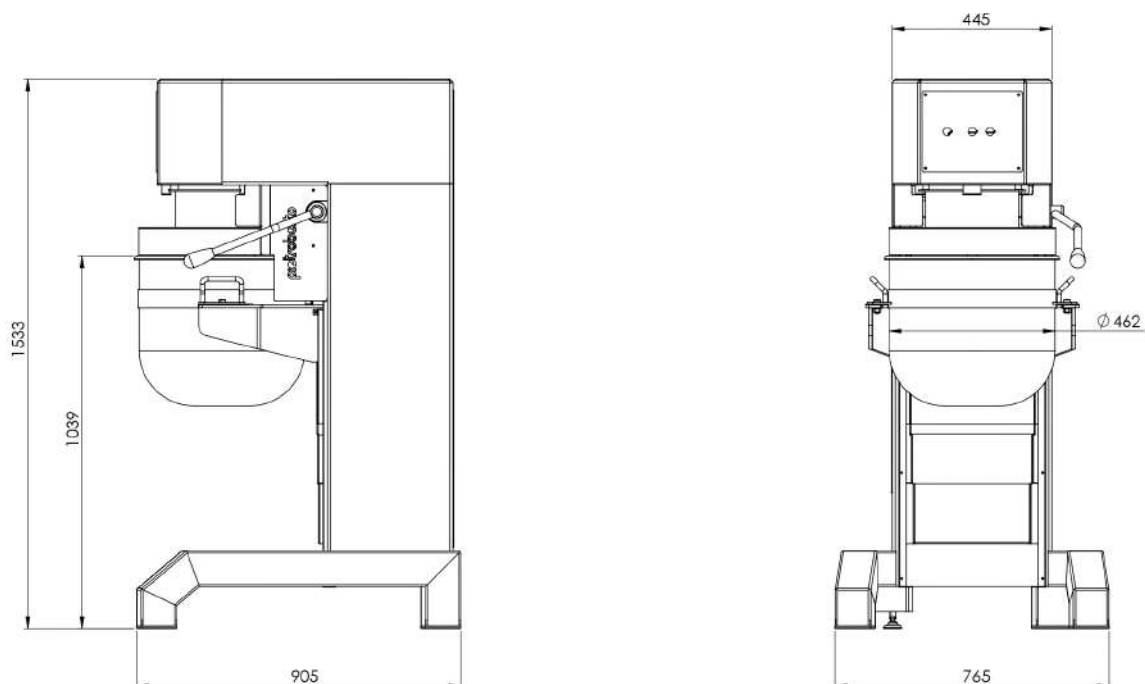
## TECHNICAL FEATURES

Installed power:	kW 4		
Voltage:	230/50/3+E	400/50/3+E	220/60/3+E
Weight:	kg 260		
Bowl capacity:	lt 42 - 62		
Internal bowl diameter:	mm 460	Bowl depth:	mm 409
Tool support speed:	from rpm 32 to rpm 172	Tool speed:	from rpm 100 to rpm 550

## FUNCTIONING

Insert the ingredients in the bowl and engage and lock the mixing tool most suitable for the process required, close the accident prevention guard and raise the bowl holder carriage. Press the start button and operate the potentiometer to increase or decrease the tool rotation speed.

## Dimensions in millimetres



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