

B Bertrand



Marque de sérénité

Planetary Mixers EBM



Planetary mixers

BM

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EBM Range

The machines of this range are planetary mixers – The BERTRAND range is composed of various models.

■ Use:

Planetary mixers from the BERTRAND-PUMA product range are designed specifically for use in baking and baking/pastry-making.

Using a mixer gives an even mix of ingredients at the start of production by the use of three different attachments: hook, whisk, and beater.

The BERTRAND-PUMA planetary mixer range consists of 3 models: EBM 20, EBM 40 and EBM 60. Planetary mixers from the BERTRAND-PUMA range include a stainless steel bowl 18/8. The capacity of the bowls varies from 10 to 60 litres depending on the model.

Each model is delivered as standard with a set of 3 tools: hook, whisk and beater.

Each model is declined as follow:

- 3 speeds + 3 tools
- Electronic + 3 tools
- Speed variation + 3 tools



■ Generals figures

Characteristics	EBM 20	EBM 40	EBM 60
Bowl capacity	20 liters	40 liters	60 liters
Tool speed minimal	30 T/min	30 T/min	30 T/min
Tool speed max	417 T/min	417 T/min	417 T/min
Reduction (option)	10 L	20 L	40 L
Dimensions LxPxH	673 x 912 x 1370	673 x 912 x 1370	733 x 1052 x 1536
Wight	220 kg	280 kg	350 kg
Power 3 phase	1,5 kW	2,2 kW	3 kW



■ Accessories:

Reduction bowl of 10L for EBM 20 (with 3 tools)
Reduction bowl of 20L for EBM 40 (with 3 tools)
Reduction bowl of 40L for EBM 60 (with 3 tools)
Reduction bowl of 20L for EBM 60 (with 3 tools)

Electric Heater for all the range.

Bowl trolley for EBM 60.

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