# Mixer Metos Bear AR40 VL-1 Pizza modell with manual control



## Product information

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| SKU | 4143114 |
| Productnaam | Mixer Metos Bear AR40 VL-1 Pizza modell with manual control |
| Afmetingen | 570 × 912 × 1210 mm |
| Gewicht | 195,000 kg |
| Capacity | 40 litres bowl |
| Technical information | 400 V, 16 A, 1,85 kW, 3NPE, 50 Hz |

## Description

A stepless speed control, a unique bowl clamping system and a digital timer makes this manual controlled Metos Bear AR40 VL-1 pizza mixer an incomparable kitchen help. Pizza model mixer has a more powerful motor which enables the machine to mix up to 32 kg yeast dough (50%).

The mixer is equipped with an attachment drive for a meat mincer and vegetable cutter (options).

The bowl lifting and lowering and also stepless speed control are controlled by the levers that located on the right side of the machine. The bowl lowering with gas dampers provides a soft bowl lowering and improved ergonomics. The variable speed system ensures the mixer processes all ingredients optimally.

The Metos Bear AR40 VL-1 pizza mixer features a unique clamping system. The bowl is placed between the bowl arms that lifts the bowl into place and automatically raises it to the correct working height.

The capacity of Metos Bear AR40 VL-1 pizza for 40 liter bowl; 32 kg bread dough 50%, 23 kg mashed potatoes, 10 liter whipped cream.

The transparent safety guard protects against dust and also prevents the flour dusting to the room. The safety guard has an integrated filling chute. The guard can be removed without any mechanical fittings.

A control panel has a smooth uniform surface with recessed buttons and rubber sealing for improved hygiene. The machine body is made of powder coated steel which makes it easy to clean. The bowl, beater and hook are made of stainless steel and are therefore dishwasher safe.

The stainless steel scraper, which is available as an optional accessory, is equipped with non-stick blade. The scraper keeps the sides of the bowl clean and eliminates the need for manual scraping. Using the scraper you will increase mixing volume and improve the utilization of the raw materials. A stop during whipping and mixing is totally unnecessary.

- Pizza model
- Attachment drive
- Floor model
- Bowl 40 liter
- Stepless speed control, manual
- Manual bowl lifting and lowering
- Bowl lowering with gas damper
- Digital timer displaying minutes and seconds
- Plastic safety guard
- Belt driven
- White power coated machine body
- Emergency stop button

THE DELIVERY INCLUDES:

- Stainless steel bowl
- Aluminium whip with stainless steel wires
- Stainless steel beater
- Stainless steel hook

ACCESSORIES (to be ordered separately):

- B tools (bowl 20 liter, whip, beater, hook)
- Hook, pizza
- 1 mm reinforced whip
- Stainless steel whip no. 14
- Scraper with holder for 40 liter bowl, scraper for 20 liter bowl
- Bowl trolleys for 40 and 20 liter bowls
- Bowl lift Easy Lift 30-60

- Tool rack
- Meat mincer no. 5 with adapter (Ø70 mm)
- Meat mincer no. 6 (Ø82 mm)
- Vegetable cutter GR20