



Bernad
equipamiento industria alimentaria

TECHNICAL DATA SHEET

FT-1RC40R · Rev. 01 · 10/2026

MIXER-KNEADER RC-40

Benchtop mixer-kneader in stainless steel with a 40-litre bowl

STAINLESS STEEL

40 LITRES

MIXING AND KNEADING

REMOVABLE PADDLES



DESCRIPTION

The paddles turn both ways: one direction mixes and the other kneads, removing air from the mix for a homogeneous, bubble-free result that helps sausage curing.

Works equally well with small quantities or a full load, absorbs plenty of liquid and keeps moisture under control. With the bowl breakers removed it can also massage.

T-shaped paddles removable by hand without tools and a tilting bowl for unloading. Very quiet gear-motor drive.

CONSTRUCTION AND STANDARD EQUIPMENT

- AISI 304 stainless steel.
- T-shaped paddles removable without tools.
- Tilting bowl for unloading.
- Two-way paddle rotation.

KEY DATA

Bowl	40 l	Load	± 25 kg	Motor III	0.75 HP
Motor II	230 V	Paddles	T-shaped	Net weight	74 kg

VERSIONS

REF.	MODEL	POWER SUPPLY	MOTOR
1RC40R	RC-40	Three-phase 230/400 V · 50 Hz	0.75 HP
1RC40A	RC-40	Single-phase 230 V · 50 Hz	—

Options: castor wheels, stainless steel support table.

APPLICATIONS

Meat industry (sausages, burgers, mixes), food service and catering: dressing salads, mixing food and seasoning.

For information only. Specifications, dimensions and finishes may change without notice due to product improvements. The image is indicative. Please request a quotation to confirm dimensions, materials and lead times.

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