ITEM #

MODEL #

NAME #

SIS #

AIA #

Planetary Mixers
Planetary Mixer, 60 lt - Mechanical Variator with Electric Control



600181 (DBMXE60B3) 60 lt planetary mixer, bowl detection device and SOLID BPA free safety screen, with electric control of the speed variator and of the raising and lowering of the bowl. Equipped with stainless steel spiral hook, paddle and whisk. Timer and bowl lighting included

Short Form Specification

Item No.

Floor model, suitable for all kneading, blending and whipping operations. Body in non-corrosive material with 18/8 (AISI 302) 60 litre stainless steel bowl. Powerful asynchronous motor (1500 W) with mechanical speed variator with an electric control. Speeds ranging from 1 to 10 (20 to 180 rpm). Plastic safety screen easily removable for cleaning. Control panel with timer and bowl lighting. Geared motor drive system to raise and lower the bowl. Removable/transparent solid safety screen - made of a bisphenol-A free (BPA) copolyester. Bowl detection device allows the mixer to switch on only when the bowl and the safety screen are properly installed and positioned together. Supplied with 3 tools: stainless steel spiral kneading hook, cast aluminium paddle and stainless steel wire whisk.

APPROVAL:

Main Features

- Professional beater mixer for kneading, mixing and whisking all types of food products.
- Delivered with:
  - Stainless steel spiral kneading hook, Cast aluminum paddle, 302 AISI stainless steel whisk and Mixing Bowl for 60 lt
- Mechanical speed variator with an electric control.
- Maximum capacity (flour, with 60% of hydration) 20 kg, suitable for 400-800 meals per service.
- Waterproof control panel with timer setting knob and speed setting buttons.
- Safety device will automatically stop the machine if the screen is lifted.
- Geared motor drive system to raise and lower bowl and bowl lighting.
- Solid BPA-free safety screen, covering the stainless steel wire one, limits the flour and unsafe dust particles when used in bakery and pastry preparation.
- Removable chute to add ingredients while working included as standard.
- Bowl detection device allows the mixer to switch on only when the bowl and the solid safety screen are properly installed and positioned together.

Construction

- Body in non-corrosive material.
- Sturdy construction with mechanically welded strong metal frame.
- 302 AISI Stainless steel bowl - 60 lt. capacity.
- Asynchronous motor with high start-up torque.
- Water protected planetary system (IP55 electrical controls, IP23 overall machine).
- Planetary movement based on self lubricating gears, eliminating any risk of leaks.
- Power: 1800 watts.
- Overload protected planetary system and motor.
- 10 speeds from 20 to 180 rpm (planetary movement), to be set according to the tool and the mixture hardness.
- Adjustable feet for perfect stability.
- Plastic safety screen easily removable for cleaning.

Included Accessories

- 1 of BOWL FOR 60LT MIXER PNC 650129
- 1 of PADDLE FOR 60LT MIXER PNC 653083
- 1 of DOUGH HOOK FOR 60LT MIXER PNC 653084
- 1 of WHISK FOR 60LT MIXER PNC 653086

Optional Accessories

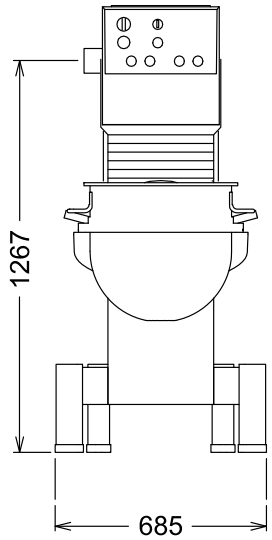
- 40L BOWL,HOOK,PADDLE, WHISK FOR 60L MIXER PNC 650127 ❑

- BOWL FOR 60LT MIXER PNC 650129 ❑
- PADDLE FOR 60LT MIXER PNC 653083 ❑
- DOUGH HOOK FOR 60LT MIXER PNC 653084 ❑
- WHISK FOR 60LT MIXER PNC 653086 ❑
- REINFORCED WHISK FOR 60LT MIXER PNC 653097 ❑
- BOWL SCRAPER 60LT PNC 653442 ❑
- BOWL TROLLEY-40/60/80LT PLANETARY MIXERS PNC 653585 ❑

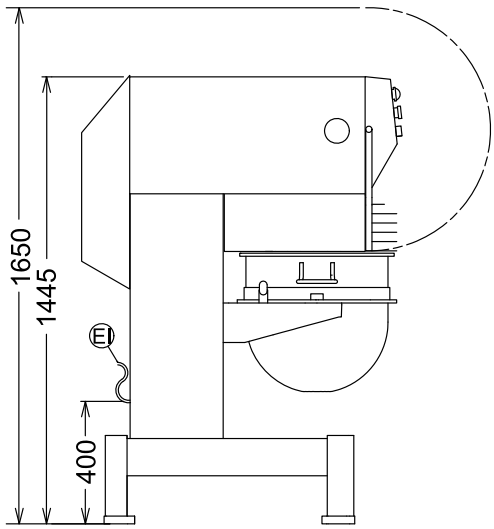
The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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Front

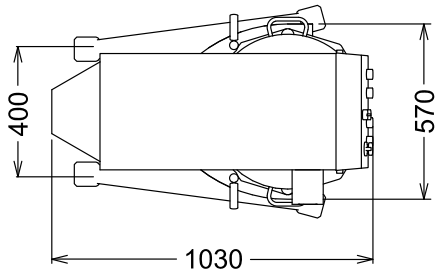


Side



EI = Electrical inlet (power)

Top



Electric

Supply voltage:	220-240/380-415 V/3 ph/50 Hz
Electrical power max.:	1.79 kW
Total Watts:	1.79 kW

Capacity:

Performance (up to):	20 kg/Cycle
Capacity:	60 litres

Key Information:

External dimensions, Width:	685 mm
External dimensions, Depth:	1030 mm
External dimensions, Height:	1445 mm
Shipping weight:	347 kg
Cold water paste:	20 kg with Spiral hook
Egg whites:	100 with Whisk

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2026.10.16