



Planetary Mixers

Stainless Steel Planetary Mixer, 60 Lt - Electronic

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



600185 (DXBE60XB3)

60 Lt stainless steel planetary mixer, bowl detection device and SOLID BPA free safety screen, electronic speed variation with motorized bowl movement, timer and bowl lighting. Equipped with stainless steel spiral hook, paddle and whisk

Short Form Specification

Item No. _____

Floor model, suitable for all kneading, blending and whipping operations. Stainless steel body and 18/8 (AISI 302) 60 litre stainless steel bowl. Powerful asynchronous motor (4000 W) with electronic speed variator (10 speed levels from 20 to 180 rpm). Motor and mechanism are protected against overloading. Heavy duty safety screen. Control panel with timer and bowl lighting. Plastic safety screen easily removable for cleaning. 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.
- Electronic speed variator.
- Maximum capacity (flour, with 60% of hydration) 20 kg, suitable for 400-800 meals per service.
- Waterproof control panel with timer and speed setting knobs.
- Safety device will automatically stop the machine if the screen is lifted.
- Geared motor drive system activates the raising and lowering of the bowl and bowl lighting.
- Delivered with:
 - Stainless steel spiral kneading hook, Cast aluminum paddle, 302 AISI stainless steel whisk and Mixing Bowl for 60 Lt
- 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 entirely in stainless steel.
- 302 AISI Stainless steel bowl - 60 Lt. capacity.
- Asynchronous motor with high start-up torque.
- 10 speeds form 20 to 180 rpm (planetary movement) to adjust to the selected tool and the mixture hardness.
- Water protected planetary system (IP55 electrical controls, IP23 overall machine).
- Height adjustable feet.
- Power: 4000 watts.
- Overload protected planetary system and motor.
- 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

Stainless Steel Planetary Mixer, 60 Lt - Electronic Planetary Mixers



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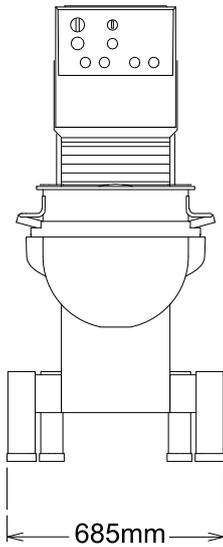
- DOUGH HOOK FOR 60LT MIXER PNC 653084
- WHISK FOR 60LT MIXER PNC 653086
- REINFORCED WHISK FOR 60LT MIXER PNC 653097
- BOWL SCRAPER 60LT PNC 653442
- BOWL TROLLEY-40/60/80LT PLANETARY MIXERS PNC 653585



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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



Electric

380-440 V/3N ph/50/60 Hz

Supply voltage:

Electrical power max.: 4 kW

Total Watts: 4 kW

Capacity:

Performance (up to): 20 kg/Cycle

Capacity: 60 litres

Key Information:

External dimensions,

Width: 685 mm

External dimensions,

Depth: 1050 mm

External dimensions,

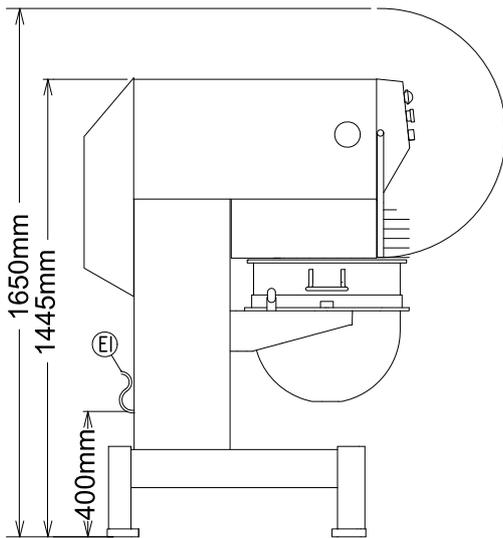
Height: 1445 mm

Shipping weight: 306 kg

Cold water paste: 20 kg with Spiral hook

Egg whites: 100 with Whisk

Side



EI = Electrical inlet (power)

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