

Planetary Mixers Planetary Mixer, 30 It

ITEM #
MODEL#
NAME #
SIS #
AIA#
ДИД 11



600162 (DXBM30B)

30 It planetary mixer, bowl detection device and SOLID BPA free safety screen, with mechanical speed variation. Equipped with spiral hook, paddle and whisk

600163 (DXBM30B3)

30 It planetary mixer, bowl detection device and SOLID BPA free safety screen, with mechanical speed variation. Equipped with spiral hook, paddle and whisk

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) 30 litre capacity stainless steel bowl. Powerful asynchronous motor (750 W) with mechanical speed variator (8 speed levels from 35 to 180 rpm). Water protected planetary system. Removable/transparent solid safety screen - made of a bisphenol-A free (BPA) copolyester. Removable and dismantled solid safety screen and stainless steel wire structure. Water proof (IP55) and flat touch button control panel with 60 min. timer. Bowl detection device allows the mixer to switch on only when the bowl and the safety screen are properly installed and positioned together. Adjustable feet for stability.

Supplied with 3 tools: spiral hook, paddle and whisk.

Main Features

- Professional beater mixer that provides all the basic mixer functions: kneading of all sort of pastes, mixing of semi-liquid products, emulsions and various sauces.
- Delivered with:
 - -Spiral Hook, Paddle, Wire Whisk and Mixing Bowl for 30 lt
- Waterproof touch button control panel with timer setting and display.
- Mechanical speed variator.
- Maximum capacity (flour, with 60% of hydration) 7 kg, suitable for 100-300 meals per service.
- Raising and lowering of the bowl controlled by lever with an automatic locking of the bowl when in the raised position.
- 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 30 lt. capacity.
- Asynchronous motor with high start-up torque.
- 8 speeds, from 35 to 180 prm, to be lever operated while the machine is working, according to the tool and the mixture hardness.
- Water protected planetary system (IP55 electrical controls, IP23 overall machine).
- Power: 750 watts.
- Planetary movement based on self lubricating gears, eliminating any risk of leaks.
- The solid safety screen and the stainless steel wire structure are both removable and dismantled for cleaning and are dishwasher safe.
- Adjustable feet for perfect stability.

Included Accessories

1 of Bowl 30 lt mixer
 1 of Spiral Hook 30 lt
 1 of Paddle 30 lt
 1 of Whisk 30 lt
 PNC 653165
 PNC 653166

Optional Accessories

Bowl 30 It mixer PNC 650123 □

APPROVAL:



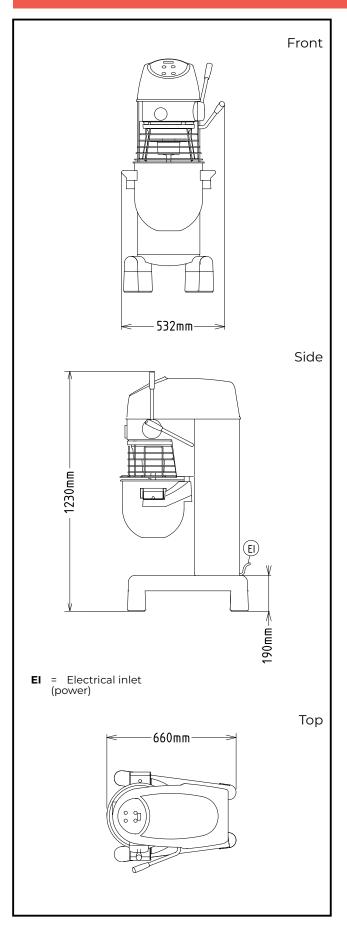


 10 It reduction kit (bowl, spiral hook, paddle, whisk) and removable spout for 30 It planetary mixers 	PNC 650124	
 20 It reduction kit (bowl, spiral hook, paddle, whisk) for 30 It planetary mixers 	PNC 650125	
 Spiral Hook 30 lt 	PNC 653161	
• Paddle 30 lt	PNC 653165	
Whisk 30 It	PNC 653166	
• Reinforced Whisk 30 lt (for heavy duty use)	PNC 653253	
• Kit wheels for 20/30/40 litre planetary mixers (only XB models)	PNC 653552	
 Bowl trolley for 30 lt planetary mixers (cannot be used with wheel kit 653552) 	PNC 653562	









Electric

Supply voltage:

600162 (DXBM30B) 220-240 V/1N ph/50 Hz

200-240/380-415 V/3 600163 (DXBM30B3) ph/50 Hz

Electrical power, max: 0.75 kW 0.75 kW **Total Watts:**

Capacity:

Performance (up to): 7 kg/Cycle

Capacity: 30 litres

Key Information:

External dimensions,

Width: 532 mm

External dimensions, 685 mm Depth:

External dimensions, Height:

Shipping weight:

600162 (DXBM30B)

114 kg 600163 (DXBM30B3) 111 kg

Cold water paste: 7 kg with Spiral hook

1230 mm

Egg whites: 50 with Whisk