ITEM #

MODEL #

NAME #

SIS #

AIA #

Planetary Mixers
Planetary Mixer, 60 lt - Electronic



600182 (DXBE60B3)

60 lt 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. Body in non-corrosive material with 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

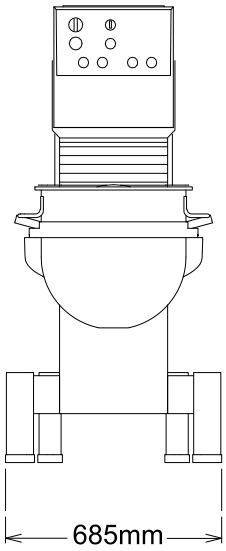
- Professional beater mixer for kneading, mixing and whisking all types of food products.
- Electronic speed variator.
- Maximum capacity (flour, with 60% of hydration) 20 kg, suitable for 400-800 meals per service.
- Waterproof control panel with timer and speed setting knobs.
- Safety device will automatically 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

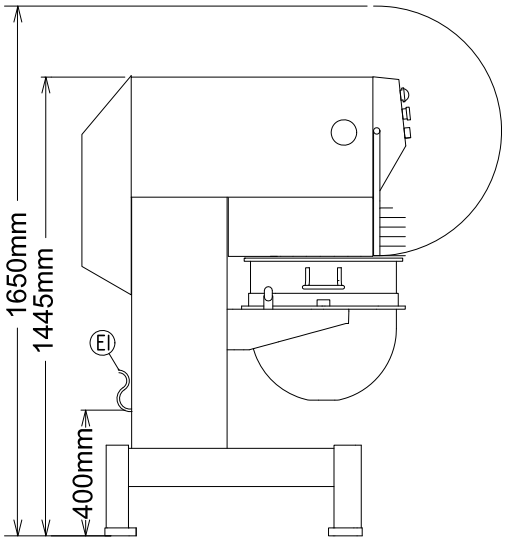
- Sturdy construction with mechanically welded strong metal frame.
- 302 AISI Stainless steel bowl - 60 lt. capacity.
- Asynchronous motor with high start-up torque.
- 10 speeds form 20 to 180 rpm (planetary movement) to adjust to the selected tool and the mixture hardness.
- Water protected planetary 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.

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Front

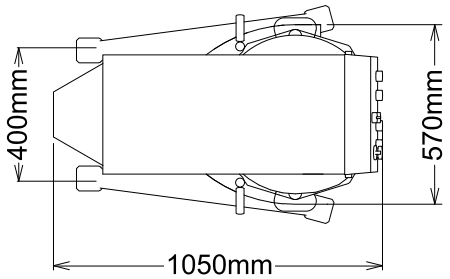


Side



EI = Electrical inlet (power)

Top



Electric	
Supply voltage:	380-440 V/3N ph/50/60 Hz
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:	323 kg
Cold water paste:	ISO 9001; ISO 14001 kg with Spiral hook
Egg whites:	100 with Whisk

Included Accessories

- 1 of Bowl 60 lt mixer — PNC 650129
- 1 of Paddle 60 lt — PNC 653083
- 1 of Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers — PNC 653084
- 1 of Whisk 60 lt — PNC 653086

Optional Accessories

- 40 lt reduction kit (bowl, spiral hook, paddle, whisk) for 60 lt and 80 lt planetary mixers — PNC 650127 ❑
- Bowl 60 lt mixer — PNC 650129 ❑
- Paddle 60 lt — PNC 653083 ❑
- Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers — PNC 653084 ❑
- Whisk 60 lt — PNC 653086 ❑
- Reinforced Whisk 60 lt (for heavy duty use) — PNC 653097 ❑
- Bowl scraper 60 lt — PNC 653442 ❑
- Bowl trolley for 40/60/80 lt 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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