ITEM #

MODEL #

NAME #

SIS #

AIA #

Planetary Mixers
Stainless Steel Planetary Mixer, 60 lt with Hub



600180 (DBMX60AXB3) 60 lt stainless steel planetary mixer, bowl detection device and SOLID BPA free safety screen, with mechanical variator, timer and bowl lighting. Manual bowl movement. Equipped with stainless steel spiral hook, paddle and whisk. With H type accessory hub

Short Form Specification

Item No.

Floor model, suitable for all kneading, blending and whipping operations. Stainless steel body with 18/8 (AISI 302) 60 litre stainless steel bowl. Powerful asynchronous motor (1500 W) with two level mechanical speed variator with speeds ranging from 1 to 10 (20 to 180 rpm). Plastic safety screen easily removable for cleaning. Control panel with timer and bowl lighting. Manual bowl lifting system. Equipped with accessory drive hub type H (accessories are not included). 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 aluminium paddle, 302 AISI stainless steel whisk and Mixing Bowl for 60 lt - Accessory drive hub (accessories are not included)
- Two level mechanical speed variator.
- Maximum capacity (flour, with 60% of hydration) 20 kg, suitable for 400-800 meals per service.
- Waterproof control panel with timer setting knob, speed setting handle and speed display.
- Manual bowl lifting and lighting system.
- Safety device will automatically stop the machine if the screen is lifted.
- 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 from 20 to 180 rpm (planetary movement), to be set while machine is working, according to the tool and the mixture hardness.
- Water protected planetary system (IP55 electrical controls, IP23 overall machine).
- Planetary movement based on self lubricating gears, eliminating any risk of leaks.
- Power: 1500 watts.
- Overload protected planetary system and motor.
- Adjustable feet for perfect stability.
- Plastic safety screen easily removable for cleaning.

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

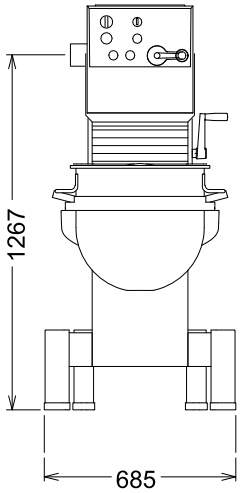
• 40 lt reduction kit (bowl, spiral hook, paddle, whisk) for 60 lt and 80 lt planetary mixers	PNC 650127 ❑
• Bowl 60 lt mixer	PNC 650129 ❑

• 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	❑
• Puree strainer for H hub supplied with 1 screw and 3 grids of 1.5, 3 and 6 mm	PNC 653187	❑
• Vegetable cutter, attachment type H, disconnectable drive, for planetary mixers	PNC 653225	❑
• Bowl scraper 60 lt	PNC 653442	❑
• Bowl trolley for 40/60/80 lt planetary mixers	PNC 653585	❑
• Aluminium external support for 70 mm meat mincer (includes tray and pusher) - H HUB - To be combined with a meat mincer kit	PNC 653720	❑
• Aluminium meat mincer kit 70 mm - Enterprise cut, includes blade (3 discs, diam. 4.5 - 6 and 8 mm)	PNC 653721	❑
• Stainless steel meat mincer kit 70 mm - Enterprise cut, includes blade (3 discs, diam. 4.5 - 6 and 8 mm)	PNC 653722	❑
• Stainless steel meat mincer kit 70 mm - 1/2 Unger cut, includes blade (4 discs, diam. 0, 3 - 4.5 and 8 mm)	PNC 653723	❑
• Aluminium external support for 82 mm meat mincer (includes tray and pusher) - H HUB - To be combined with a meat mincer kit	PNC 653724	❑
• Stainless steel meat mincer kit 82 mm - Enterprise cut, includes blade (3 discs, diam. 4.5 - 6 and 8 mm)	PNC 653725	❑
• Aluminium meat mincer kit 82 mm - Enterprise cut, includes blade (3 discs, diam. 4.5 - 6 and 8 mm)	PNC 653726	❑
• Stainless steel meat mincer kit 82 mm - 1/2 Unger cut, includes blade (4 discs, diam. 0, 3 - 4.5 and 8 mm)	PNC 653727	❑

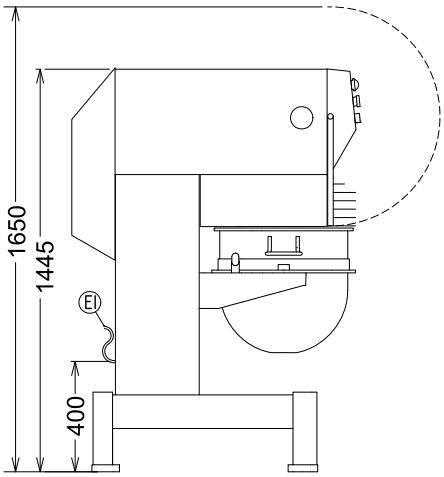
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Front

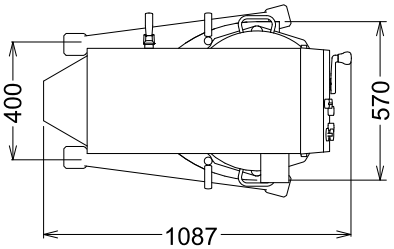


Side



EI = Electrical inlet (power)

Top



Electric

Supply voltage:	220-240/380-415 V/3 ph/50 Hz
Electrical power, max:	1.54 kW
Total Watts:	1.54 kW

Capacity:

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

Key Information:

External dimensions, Width:	685 mm
External dimensions, Depth:	1087 mm
External dimensions, Height:	1445 mm
Shipping weight:	337 kg
Cold water paste:	ISO 9001; ISO 14001 kg with Spiral hook
Egg whites:	100 with Whisk

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