Electrolux PROFESSIONAL

Planetary Mixers
Planetary Mixer, 5 lt - Electronic with Hub, White with UK Plug

ITEM #

MODEL #

NAME #

SIS #

AIA #



600191 (EMX5BWHG)

Emix planetary mixer white, 5 liters, bowl detection device, electronic variable speed with K type accessory hub. Equipped with stainless steel semi spiral hook, paddle and whisk and highly resistant splashguard - BPA free - UK

Short Form Specification

Item No.

Suitable for all kneading, blending and whipping operations. Metal body and large base for complete stability. 5,5 litre capacity 18/10 (AISI 304) stainless steel bowl with 2 handles. Universal motor with electronic speed variation from 40 to 240 rpm (planetary movement), driving the whisk up to 500 rpm. Removable and dismantled solid safety screen - made of a bisphenol-A free (BPA) copolyester - activates the raising and lowering of the bowl. Equipped with accessory drive hub type k (accessories are not included). Bowl detction device allows the mixer to switch on only when the bowl and the safety screen are properly installed and positioned together.
Supplied with 3 stainless steel tools: semi-spiral hook, paddle and whisk.
Delivered with UK plug.

APPROVAL:

Main Features

- Small, compact planetary mixer designed to whisk and mix, providing also good kneading results.
- Maximum capacity (flour, with 60% of hydration) 0,75 kg.
- Tools shape and size perfectly adapt to the bowl for uniform mixing of even small quantities.
- Electronic speed variator.
- Removable safety screen activates the raising and lowering of the bowl.
- Delivered with:
  - Paddle, Semi-spiral Hook, Wire Whisk and Mixing Bowl for 5,5 lt
  - K type accessory drive hub (accessories are not included)
- Safety device will automatically stop the machine when the bowl is lowered.
- 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

- Compact design.
- Semi-spiral hook, paddle and wire whisk in stainless steel.
- 304 AISI stainless steel bowl with 2 handles - 5,5 lt capacity.
- Universal powerful motor with high start-up torque and overload protection.
- Variable speed from 40 to 240 rpm (planetary movement), to adjust to the selected tool and mixture hardness.
- Variable speed rotation of the tools from 84 rpm to 500 rpm.
- Power: 500 Watts.
- Transparent solid safety screen made of Eastman Tritan™ copolyester BPA free, impact resistant and stays clear and durable after several dishwashing cycle.
  Eastman&Tritan are trademarks for Eastman Chemical Company.
- Water protected planetary system (IP55 electrical controls, IP34 appliance overall).
- Delivered with UK plug.

Included Accessories

- 1 of Stainless steel bowl with handles 5 lt — PNC 653754
- 1 of Stainless steel semi-spiral hook 5 lt — PNC 653755
- 1 of Stainless steel paddle 5 lt — PNC 653756
- 1 of Stainless steel whisk 5 lt — PNC 653757

Optional Accessories

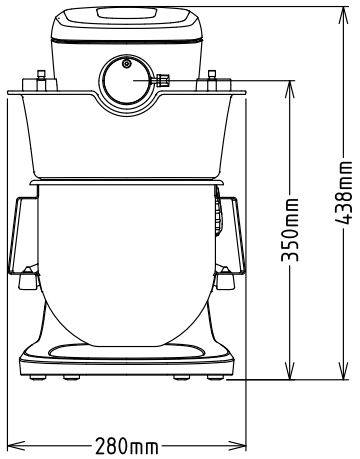
- 60 mm meatmincer for attachment type K (12 mm square hub) and 1 disc — PNC 653043 ❑
- 3 discs (3-4,5-8 mm) for meatmincer — PNC 653044 ❑

• Pasta kit accessory (lasagne 142,5 mm)	PNC 653296	❑
• Pasta kit accessory (spaghetti 2 mm)	PNC 653298	❑
• Pasta kit (lasagne,tagliatelle, tagliolini)	PNC 653300	❑
• Stainless steel bowl with handles 5 lt	PNC 653754	❑
• Stainless steel semi-spiral hook 5 lt	PNC 653755	❑
• Stainless steel paddle 5 lt	PNC 653756	❑
• Stainless steel whisk 5 lt	PNC 653757	❑

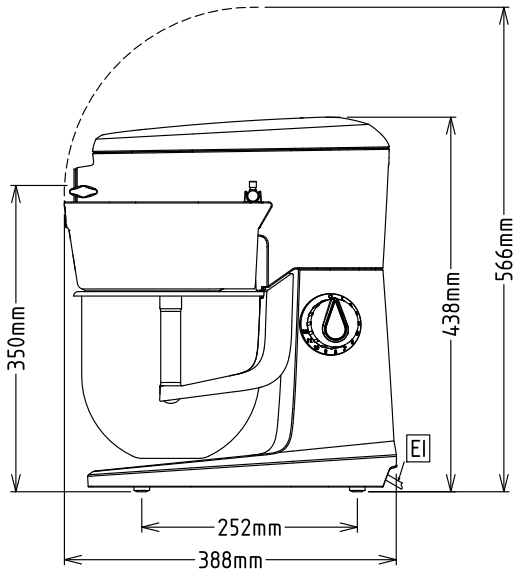
The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

Planetary Mixers
Planetary Mixer, 5 lt - Electronic with Hub, White with UK Plug

Front

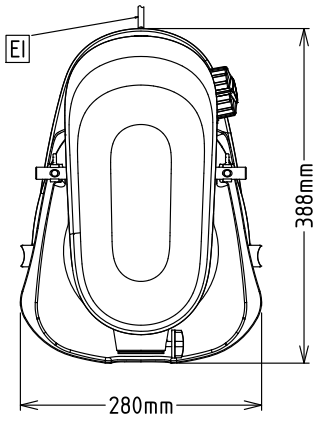


Side



EI = Electrical inlet (power)

Top



Electric

Supply voltage:	200-240 V/1N ph/50/60 Hz
Total Watts:	0.5 kW

Capacity:

Performance (up to):	0.75 kg/Cycle
Capacity:	5.5 litres

Key Information:

External dimensions, Width:	280 mm
External dimensions, Depth:	388 mm
External dimensions, Height:	438 mm
Shipping weight:	15.5 kg
Net weight (kg):	ISO 9001; ISO 14001
Cold water paste:	0.75 kg with Semi spiral hook
Egg whites:	12 with Whisk

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

2026.11.02