

## Planetary Mixers Planetary Mixer, 60 lt. with Hub

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



#### 600279 (BMXM60AB3)

60 It planetary mixer, bowl detection device and SOLID BPA free safety screen, with mechanical speed 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. Body in non-corrosive material 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). Bowl detection device allows the mixer to switch on only when the bowl and the safety screen are properly installed and positioned together. Removable and dismantled solid safety screen - made of a bisphenol-A free (BPA) copolyester. Wire safety screen. Control panel with timer and bowl lighting. Manual bowl lifting system. Equipped with accessory drive hub type H (accessories are not included) Supplied with 3 tools: stainless steel spiral kneading hook, cast aluminium paddle and stainless steel wire whisk.

#### **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)
  - -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.
- Wire safety screen fitted with a removable chute to add products while working, thus ensuring operator safety.
- 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.
- Bowl detection device allows the mixer to switch on only when the bowl and the solid safety screen are properly installed and positioned together.
- [NOTTRANSLATED]

#### Construction

- Body in non-corrosive material.
- 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 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 to perfect stability.

#### **Included Accessories**

 1 of BOWL FOR 60LT MIXER
 1 of Additional Paddle 60 lt
 1 of Additional stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers
 1 of Additional Whisk 60 lt
 PNC 653084
 PNC 653086

#### **Optional Accessories**

 40L BOWL,HOOK,PADDLE, WHISK FOR 60L MIXER

#### APPROVAL:





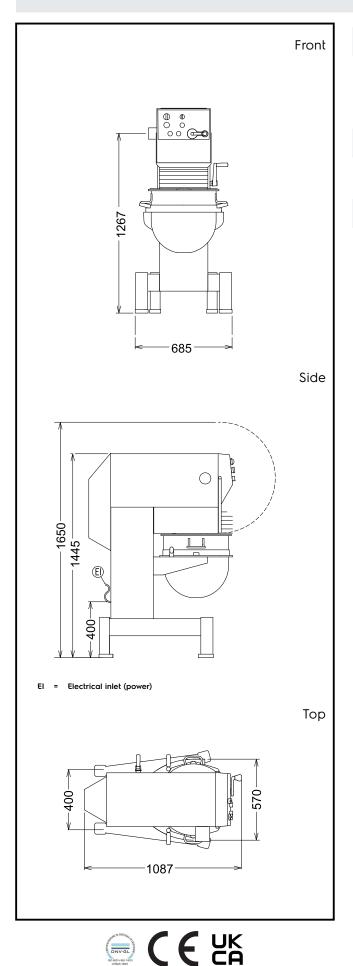
### Planetary Mixers Planetary Mixer, 60 lt. with Hub

BOWL FOR 60LT MIXER	PNC	650129	
Additional Paddle 60 It	PNC	653083	
• Additional stainless steel (AISI 303) Spiral Hook for 60 It planetary mixers	PNC	653084	
<ul> <li>Additional Whisk 60 It</li> </ul>	PNC	653086	
<ul> <li>Reinforced whisk for 60lt planetary mixers</li> </ul>	PNC	653097	
• Puree strainer for H hub with 3 grids	PNC	653187	
<ul> <li>Vegetable cutter for H hub, disconnectable</li> </ul>	PNC	653225	
Bowl scraper 60 lt	PNC	653442	
• Bowl trolley for 40/60/80 It planetary mixers	PNC	653585	
<ul> <li>Aluminium external support for 82 mm meat mincer (includes tray and pusher) - H HUB - To be combined with a meat mincer kit</li> </ul>	PNC	653724	
<ul> <li>Stainless steel meat mincer kit 82 mm</li> <li>Enterprise cut, includes blade (3 discs, diam. 4.5 - 6 and 8 mm)</li> </ul>	PNC	653725	
<ul> <li>Aluminium meat mincer kit 82 mm - Enterprise cut, includes blade (3 discs, diam. 4.5 - 6 and 8 mm)</li> </ul>	PNC	653726	
<ul> <li>Stainless steel meat mincer kit 82 mm</li> <li>1/2 Unger cut, includes blade (4 discs, diam. 0, 3 - 4.5 and 8 mm)</li> </ul>	PNC	653727	





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#### **Electric**

Supply voltage:

220-240/380-415 V/3 ph/50

600279 (BMXM60AB3) Electrical power max.: 1.54 kW Total Watts: 1.54 kW

Capacity:

ISO 9001; ISO 14001 kg/

Performance (up to): 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

ISO 9001; ISO 14001 kg with

Cold water paste:

Spiral hook

Egg whites: 100 with Whisk

