

Planetary Mixers Planetary Mixer, 30 It. - Electronic



30 litre capacity stainless steel bowl. Powerful asynchronous motor (1100 W) with an electronic speed variator (10 speed levels from 30 to 180 rpm). Water protected planetary system. Pivoting and removable wire safety screen. Removable and dismantled 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. Water proof (IP55) and flat touch button control panel with timer (60 min), which switches off the machine at the end of the cycle. Continuous operation position. Start/stop button. Adjustable feet for stability. Supplied with 3 tools: spiral hook, paddle and whisk.

ITEM #
MODEL #
NAME #
<u>SIS #</u>
AIA #

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, Whisk and Mixing Bowl for 30 lt
- Waterproof touch button control panel with timer, speed setting and display.
- Electronic speed variator.
- Maximum capacity (flour, with 60% of hydration) 7 kg, suitable for 100-300 meals per service.
- Wire safety screen fitted with a removable chute to add products while working, thus ensuring operator safety.
- Pivoting and removable wire safety screen for easier and better cleaning.
- Raising and lowering of the bowl controlled by lever with an automatic locking of the bowl when in the raised position.
- Safety device will automatically stop the machine when the bowl is lowered.
- 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.

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.
- 10 speeds from 30 to 180 rpm (planetary movement), to adjust to the selected tool and mixture hardness.
- Water protected planetary system (IP55 electrical controls, IP34 appliance overall).
- Planetary movement based on self lubricating gears, eliminating any risk of leaks.
- Power: 1100 watts.
- 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 It PNC 653161
- 1 of Paddle 30 lt PNC 653165
- 1 of Whisk 30 lt PNC 653166

Optional Accessories

PNC 650123

PNC 650123

APPROVAL:

Bowl 30 It mixer



- 10 It reduction kit (bowl, spiral hook, PNC 650124 paddle, whisk) and removable spout for 30 It planetary mixers
- 20 It reduction kit (bowl, spiral hook, PNC 650125 paddle, whisk) for 30 It planetary mixers

•	Spiral Hook 30 It	PNC 653161	
•	Paddle 30 It	PNC 653165	
•	Whisk 30 lt	PNC 653166	
•	Reinforced Whisk 30 It (for heavy duty use)	PNC 653253	
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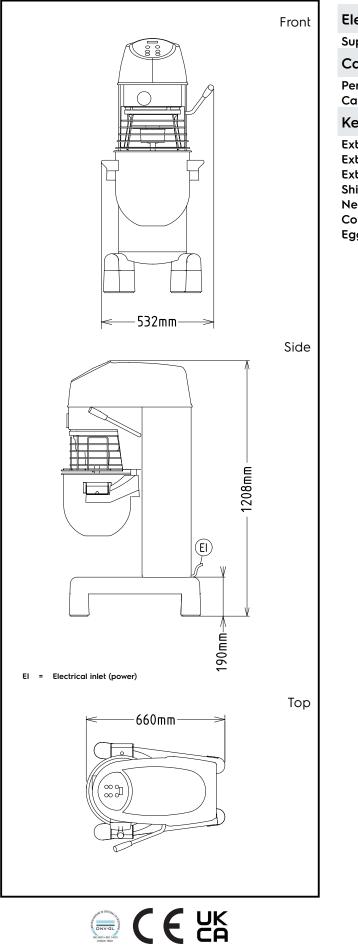
- Kit wheels for 20/30/40 litre PNC 653552 planetary mixers (only XB models)
- Bowl trolley for 30 It planetary mixers PNC 653562 (cannot be used with wheel kit 653552)



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

Electrolux PROFESSIONAL

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Electric	
Supply voltage:	200-240 V/1N ph/50/60 Hz
Capacity:	
Performance (up to): Capacity:	7 kg/Cycle 30 litres
Key Information:	
External dimensions, Width: External dimensions, Depth: External dimensions, Height: Shipping weight: Net weight (kg): Cold water paste: Egg whites:	532 mm 685 mm 1208 mm 106 kg 100 7 kg with Spiral hook 50 with Whisk

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