

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

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



600190 (EMX5BWH)

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

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.

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.

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Water protected planetary system (IP55 electrical controls, IP34 appliance overall).

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 lt1 of Stainless steel whisk 5 lt	PNC 653756 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 □	

APPROVAL:





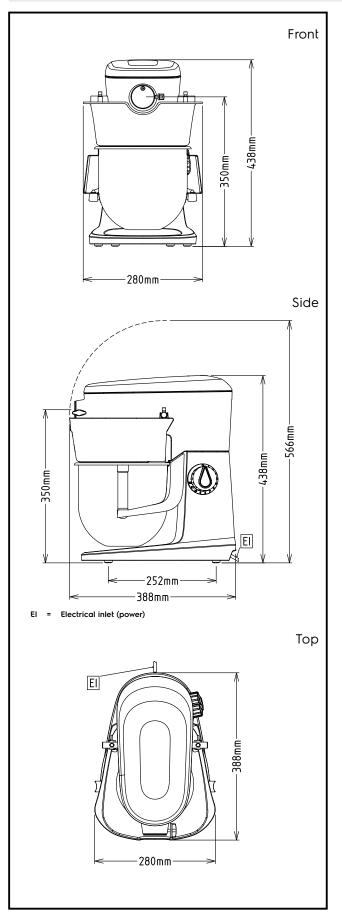
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•	Pasta kit accessory (spaghetti 2 mm)	PNC 653298	
•	Pasta kit (lasagne,tagliatelle, tagliolini)	PNC 653300	
•	Stainless steel bowl with handles 5 lt	PNC 653754	
•	Stainless steel semi-spiral hook 5 lt	PNC 653755	
•	Stainless steel paddle 5 lt	PNC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





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

Net weight (kg): ISO 9001; ISO 14001 0.75 kg with Semi spiral

Cold water paste: hook

Egg whites: 12 with Whisk

