



Planetary Mixers

Planetary Mixer, 5 lt - Electronic with Hub, White



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 free

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 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 stainless steel tools: semi-spiral hook, paddle and whisk.

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____

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).

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

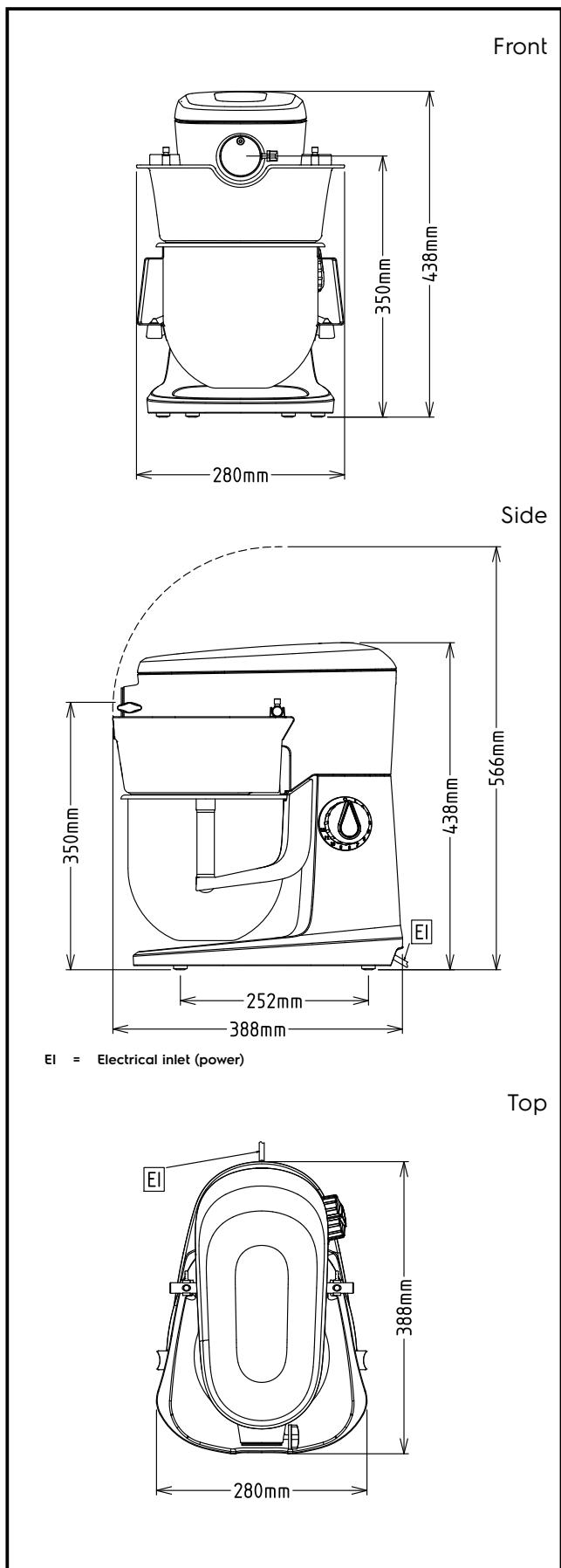
• 60 mm meatmincer for attachment type K (12 mm square hub) and 1 disc	PNC 653043 <input type="checkbox"/>
• 3 discs (3-4,5-8 mm) for meatmincer	PNC 653044 <input type="checkbox"/>
• Pasta kit accessory (lasagne 142,5 mm)	PNC 653296 <input type="checkbox"/>

APPROVAL:



Experience the Excellence
www.electroluxprofessional.com

- 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


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 kg
Net weight (kg): ISO 9001; ISO 14001
Cold water paste: 0.75 kg with Semi spiral hook
Egg whites: 12 with Whisk