



**Electrolux**  
PROFESSIONAL

## Planetary Mixers

### Planetary Mixer, 60 lt. with Hub (Marine)

ITEM #

MODEL #

NAME #

SIS #

AIA #

600286 (BMX60A44M)

60 lt 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 - Marine

#### 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)
- Maximum capacity (flour, with 60% of hydration) 20 kg, suitable for 400-800 meals per service.
- Two level mechanical speed variator.
- Waterproof control panel with timer setting knob, speed setting handle and speed display.
- Bowl detection device allows the mixer to switch on only when the bowl and the solid safety screen are properly installed and positioned together.
- 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.
- Wire safety screen fitted with a removable chute to add products while working, thus ensuring operator safety.
- Safety device will automatically stop the machine if the screen is lifted.
- Manual bowl lifting and lighting system.

#### Construction

- Adjustable feet for perfect stability.
- 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.

#### Included Accessories

- |                                                                          |            |
|--------------------------------------------------------------------------|------------|
| • 1 of Bowl 60 lt mixer                                                  | PNC 650129 |
| • 1 of Paddle 60 lt                                                      | PNC 653083 |
| • 1 of Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers | PNC 653084 |
| • 1 of Whisk 60 lt                                                       | PNC 653086 |

#### Optional Accessories

- |                                                                                               |            |                          |
|-----------------------------------------------------------------------------------------------|------------|--------------------------|
| • 40 lt reduction kit (bowl, spiral hook, paddle, whisk) for 60 lt and 80 lt planetary mixers | PNC 650127 | <input type="checkbox"/> |
| • Bowl 60 lt mixer                                                                            | PNC 650129 | <input type="checkbox"/> |
| • Paddle 60 lt                                                                                | PNC 653083 | <input type="checkbox"/> |

APPROVAL: \_\_\_\_\_



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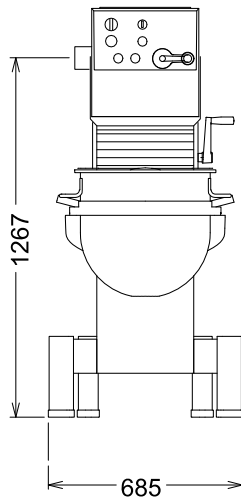
- Stainless steel (AISI 303) Spiral Hook PNC 653084 ☐  
for 60 lt planetary mixers
- Whisk 60 lt PNC 653086 ☐
- Reinforced Whisk 60 lt (for heavy duty use) PNC 653097 ☐
- Puree strainer for H hub supplied with 1 screw and 3 grids of 1.5, 3 and 6 mm PNC 653187 ☐
- Vegetable cutter, attachment type H, disconnectable drive, for planetary mixers PNC 653225 ☐
- Bowl scraper 60 lt PNC 653442 ☐
- Bowl trolley for 40/60/80 lt planetary mixers PNC 653585 ☐
- Aluminium external support for 82 mm meat mincer (includes tray and pusher) - H HUB - To be combined with a meat mincer kit PNC 653724 ☐
- Stainless steel meat mincer kit 82 mm PNC 653725 ☐  
- Enterprise cut, includes blade (3 discs, diam. 4.5 - 6 and 8 mm)
- Aluminium meat mincer kit 82 mm - Enterprise cut, includes blade (3 discs, diam. 4.5 - 6 and 8 mm) PNC 653726 ☐
- Stainless steel meat mincer kit 82 mm PNC 653727 ☐  
- 1/2 Unger cut, includes blade (4 discs, diam. 0, 3 - 4.5 and 8 mm)



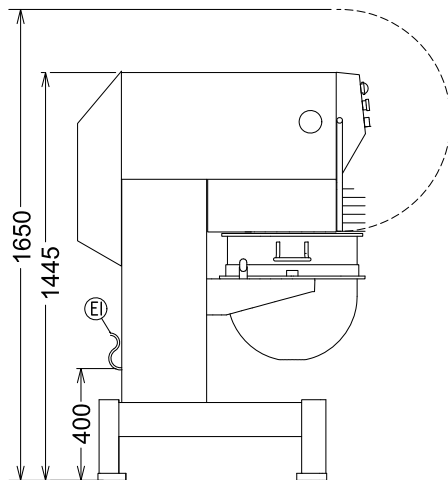
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Front

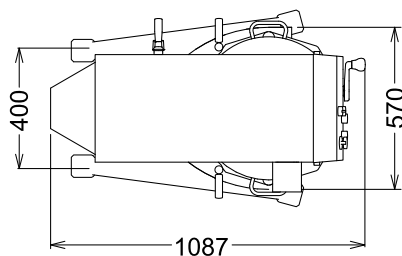


Side



EI = Electrical inlet (power)

Top



### Electric

|                        |                  |
|------------------------|------------------|
| Supply voltage:        | 440 V/3 ph/60 Hz |
| Electrical power, max: | 1.54 kW          |
| Total Watts:           | 1.54 kW          |

### Capacity:

|           |           |
|-----------|-----------|
| Capacity: | 60 litres |
|-----------|-----------|

### Key Information:

|                              |                                         |
|------------------------------|-----------------------------------------|
| External dimensions, Width:  | 685 mm                                  |
| External dimensions, Depth:  | 1087 mm                                 |
| External dimensions, Height: | 1445 mm                                 |
| Shipping weight:             | 330 kg                                  |
| Cold water paste:            | ISO 9001; ISO 14001 kg with Spiral hook |
| Egg whites:                  | 100 with Whisk                          |

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

2025.09.09

