

## Planetary Mixers

### Planetary Mixer, 60 lt. - Electronic with Hub

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



**600283 (XBE60A3B)**

60 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, electronic speed variation with motorized bowl movement, timer and bowl lighting. Equipped with stainless steel spiral hook, paddle, whisk and 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 with electronic speed variator (10 speed levels from 20 to 180 rpm). Motor and mechanism are protected against overloading. Heavy duty safety screen. Control panel with timer and bowl lighting. Geared motor drive system to raise and lower the bowl. Bowl detection device allows the mixer to switch on only when the bowl and the safety screen are properly installed and positioned together. 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.
- Electronic speed variator.
- Maximum capacity (flour, with 60% of hydration) 20 kg, suitable for 400-800 meals per service.
- Waterproof control panel with timer and speed setting knobs.
- 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.
- Geared motor drive system activates the raising and lowering of the bowl and bowl lighting.
- 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)
- 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

- 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 adjust to the selected tool and the mixture hardness.
- Water protected planetary system (IP55 electrical controls, IP23 overall machine).
- Height adjustable feet.
- Power: 4000 watts.
- Overload protected planetary system and motor.
- Adjustable feet for perfect stability.

#### 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 PNC 653097 ☐  
duty use)
- Puree strainer for H hub supplied PNC 653187 ☐  
with 1 screw and 3 grids of 1.5, 3 and  
6 mm
- Vegetable cutter, attachment type PNC 653225 ☐  
H, disconnectable drive, for  
planetary mixers
- Bowl scraper 60 lt PNC 653442 ☐
- Bowl trolley for 40/60/80 lt planetary PNC 653585 ☐  
mixers
- Aluminium external support for 82 PNC 653724 ☐  
mm meat mincer (includes tray and  
pusher) - H HUB - To be combined  
with a meat mincer kit
- 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 - PNC 653726 ☐  
Enterprise cut, includes blade (3  
discs, diam. 4.5 - 6 and 8 mm)
- 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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The company reserves the right to make modifications to the products  
without prior notice. All information correct at time of printing.

2025.11.28

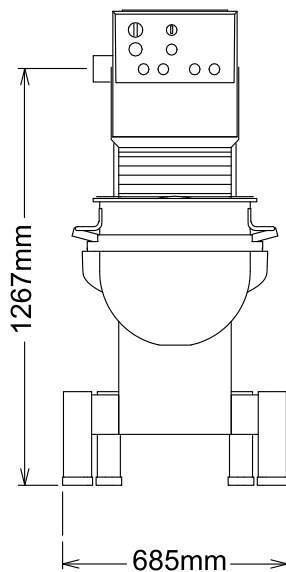


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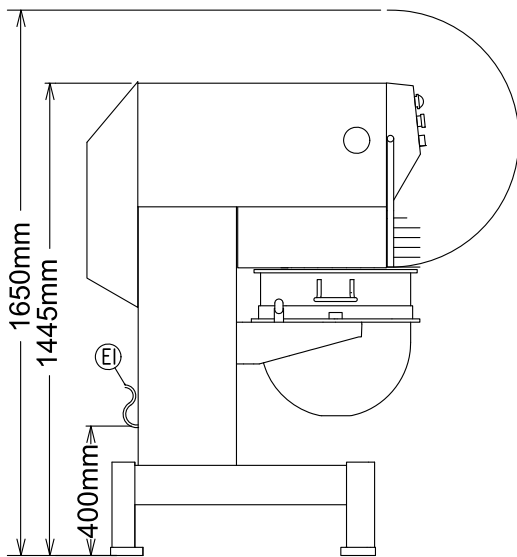
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Front

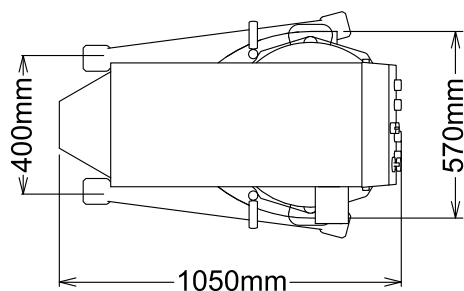


Side



EI = Electrical inlet (power)

Top



#### Electric

Supply voltage: 380-440 V/3N ph/50/60 Hz

#### Capacity:

Performance (up to): 20 kg/Cycle

Capacity: 60 litres

#### Key Information:

External dimensions, Width: 685 mm

External dimensions, Depth: 1050 mm

External dimensions, Height: 1445 mm

Shipping weight: 326 kg

Net weight (kg): 300

Cold water paste: ISO 9001; ISO 14001 kg with Spiral hook

Egg whites: 100 with Whisk



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