Planetary Mixers
Planetary Mixer, 80 lt. - Electronic

600287 (BMXE80B3)

80 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with electric control of the speed variator, timer, motorized bowl movement and bowl lighting. Equipped with stainless steel spiral hook, paddle, whisk and bowl trolley.

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) 80 litre stainless steel bowl and bowl trolley. Powerful asynchronous motor (1800 W) with two level mechanical speed variator with an electric control. Speeds ranging from 1 to 10 (20 to 180 rpm). Wire safety screen. Control panel with timer and bowl lighting. Geared motor drive system to raise and lower the bowl. 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.
Supplied with 3 tools: stainless steel spiral kneading hook, cast aluminium paddle and stainless steel wire whisk.

APPROVAL:

Main Features

- Professional beater mixer for kneading, mixing and whisking all types of food products.
- Mechanical speed variator with an electric control.
- Maximum capacity (flour, with 60% of hydration) 25 kg, suitable for 400-800 meals per service.
- Waterproof control panel with timer setting knob and speed setting buttons.
- Wire safety screen fitted with a removable chute to add products while working, thus ensuring operator safety.
- Geared motor drive system to raise and lower bowl and bowl lighting.
- Safety device will automatically stop the machine if the screen is lifted.
- Delivered with:
  -stainless steel spiral kneading hook, cast aluminum paddle, 302 AISI stainless steel whisk, mixing bowl for 80 lt and bowl trolley
- 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 - 80 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).
- Overload protected planetary system and motor.
- Planetary movement based on self lubricating gears, eliminating any risk of leaks.
- Adjustable feet to perfect stability.

Included Accessories

• 1 of Bowl 80 lt mixer	PNC 650130
• 1 of Stainless steel (AISI 303) Spiral Hook for 80 lt planetary mixers	PNC 653133
• 1 of Whisk 80 lt	PNC 653134
• 1 of Paddle 80 lt	PNC 653135
• 1 of Bowl trolley for 40/60/80 lt planetary mixers	PNC 653585

Optional Accessories

• Bowl 80 lt mixer	PNC 650130 ❑
• 60 lt reduction kit (bowl, spiral hook, paddle, whisk) for 80 lt planetary mixers	PNC 650131 ❑

- Stainless steel (AISI 303) Spiral Hook for 80 lt planetary mixers — PNC 653133 ❑
- Whisk 80 lt — PNC 653134 ❑
- Paddle 80 lt — PNC 653135 ❑
- Bowl scraper 80 lt — PNC 653443 ❑
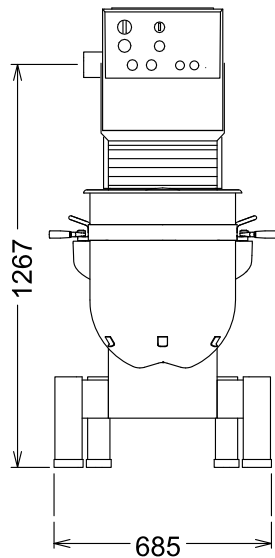- Bowl trolley for 40/60/80 lt planetary mixers — PNC 653585 ❑

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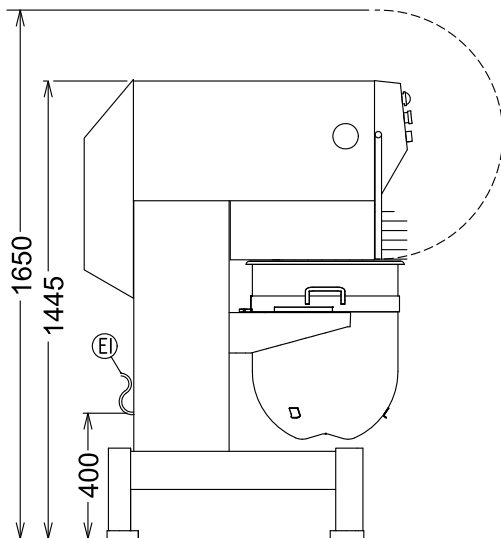**ELECTROLUX PROFESSIONAL**

Front

1267

685

Side

1650
1445
400

EI = Electrical inlet (power)

Top

400
570
1030
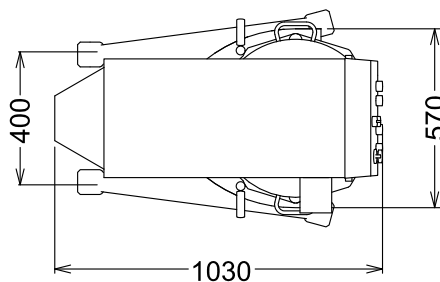
Electric

Supply voltage:

600287 (BMXE80B3)	220-240/380-415 V/3 ph/50 Hz
Electrical power max.:	2.09 kW
Total Watts:	2.09 kW

Capacity:

Performance (up to):	25 kg/Cycle
Capacity:	80 litres

Key Information:

External dimensions, Width:	685 mm
External dimensions, Depth:	1030 mm
External dimensions, Height:	1445 mm
Shipping weight:	363 kg
Cold water paste:	25 kg with Spiral hook
Egg whites:	120 with Whisk

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