

**600277 (BMX60B3)**

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

Description

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). 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. Wire safety screen. Control panel with timer and bowl lighting. Manual bowl lifting system.

Supplied with 3 tools: stainless steel spiral kneading hook, cast aluminium paddle and stainless steel wire whisk.

Main Features

- Manual bowl lifting and lighting system.
- Delivered with: - Stainless steel spiral kneading hook, Cast aluminum paddle, 302 AISI stainless steel whisk and Mixing Bowl for 60 lt
- Two level mechanical speed variator.
- 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.
- Professional beater mixer for kneading, mixing and whisking all types of food products.
- Maximum capacity (flour, with 60% of hydration) 20 kg, suitable for 400-800 meals per service.
- 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.



Construction

- Power: 1500 watts.
- 10 speeds from 20 to 180 rpm (planetary movement), to be set while machine is working, according to the tool and the mixture hardness.
- Overload protected planetary system and motor.
- Planetary movement based on self lubricating gears, eliminating any risk of leaks.
- Asynchronous motor with high start-up torque.
- 302 AISI Stainless steel bowl - 60 lt. capacity.
- Sturdy construction with mechanically welded strong metal frame.
- Water protected planetary system (IP55 electrical controls, IP23 overall machine).
- Body in non-corrosive material.
- Adjustable feet for perfect stability.

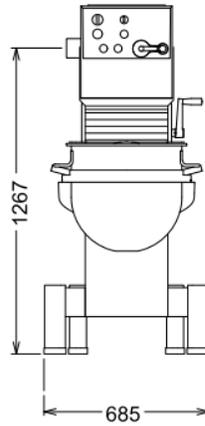


Technical specifications

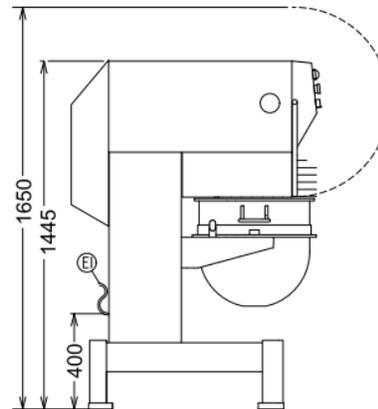
Electric

Supply voltage:	220-240/380-415 V/3 ph/50 Hz
Electrical power max.:	1.54 kW
Capacity:	
Performance (up to):	20 kg/Cycle
Capacity:	60 liters
Key Information:	
External dimensions, Width:	685 mm
External dimensions, Depth:	1087 mm
External dimensions, Height:	1445 mm
Shipping weight:	330 kg
Cold water paste:	20 kg with Spiral hook
Egg whites:	100 with Whisk

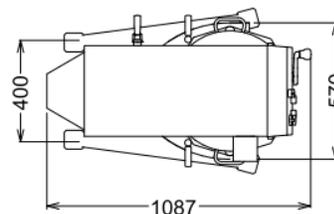
Front



Side



Top



EI = Electrical inlet (power)



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Technical specifications

Included Accessories

PNC Code	Description	Quantity
650129	Bowl 60 lt mixer	1
653083	Paddle 60 lt	1
653084	Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers	1
653086	Whisk 60 lt	1

Optional Accessories

PNC Code	Description
Bowls/tools	
650127	40 lt reduction kit (bowl, spiral hook, paddle, whisk) for 60 lt and 80 lt planetary mixers
650129	Bowl 60 lt mixer
653083	Paddle 60 lt
653084	Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers
653086	Whisk 60 lt
653097	Reinforced Whisk 60 lt (for heavy duty use)
653442	Bowl scraper 60 lt
Trolleys/tables	
653585	Bowl trolley for 40/60/80 lt planetary mixers



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