

Planetary Mixers Planetary Mixer, 5 It - Electronic with Hub, White with UK Plug

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



600191 (EMX5BWHG)

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 - UK

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 detation 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.

Delivered with UK plug.

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.

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- Water protected planetary system (IP55 electrical controls, IP34 overall machine).
- · Delivered with UK plug.

Included Accessories

• 3 discs (3-4,5-8 mm) for

meatmincer

• 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 🗖

PNC 653044 🗆

APPROVAL:





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•	Pasta kit accessory (lasagne 142,5 mm)	PNC 653296	
•	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	





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Front -280mm Side -350mm-ΕI -252mm-388mm Electrical inlet (power) Top EI -280mm-

Electric				
200-240 V/1N ph/50/60 Hz 0.5 kW				
0.75 kg/Cycle 5.5 litres				
280 mm 388 mm 438 mm 15.5 kg				

ISO 9001; ISO 14001 0.75 kg with Semi spiral

Cold water paste: hook
Egg whites: 12 with Whisk

Shipping weight: Net weight (kg):



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