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

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



600190 (EMX5BWH)

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

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 detction 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.

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).

Included Accessories

 1 of Stainless steel bowl with handles 5 It 	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 It 	PNC 653757
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Optional Accessories

 60 mm meatmincer for attachment type K (12 mm square hub) and 1 653043 ☐ disc

• 3 discs (3-4,5-8 mm) for meatmincer PNC

653044 🗖

 Pasta kit (lasagne, tagliatelle, tagliolini)
 PNC 653610

APPROVAL:



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• Pasta accessory (spaghetti)

• Stainless steel bowl with handles 5 lt

• Stainless steel semi-spiral hook 5 lt

• Stainless steel paddle 5 lt

• Stainless steel whisk 5 lt

PNC 653611 🗆

PNC 653754

PNC 653755

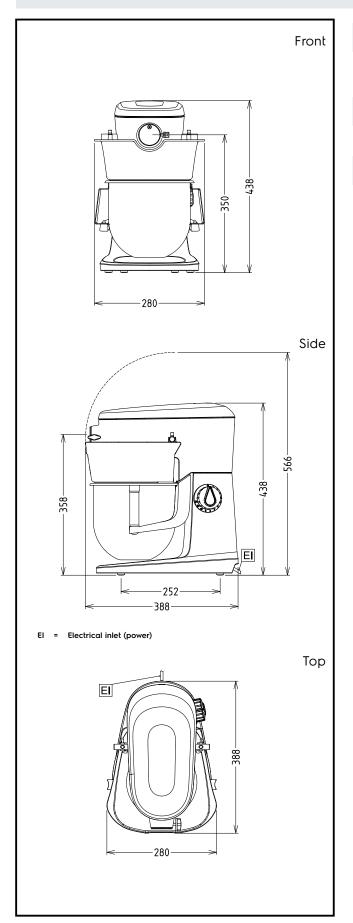
PNC 653756

PNC 653757 □





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Electric	
Supply voltage: 600190 (EMX5BWH) Total Watts:	200-240 V/1N ph/50/60 Hz 0.5 kW
Capacity:	
Performance (up to): Capacity:	0.75 - kg/Cycle 5 litres
Key Information:	

External dimensions, Width: 284 mm
External dimensions, Height: 434 mm
External dimensions, Depth: 382 mm
Shipping weight: 12 kg
Net weight (kg): 11

Cold water paste: 0.75 kg with Semi spiral hook

Egg whites: 12 with Whisk

