

Planetary Mixers

Planetary Mixer, 5 lt. - Electronic with Hub (UK Plug)



603850 (BE5YAG)

5 lt planetary mixer, electronic speed variation. Equipped with stainless steel spiral hook, paddle, whisk and K type accessory hub. Equipped with highly resistant splashguard - BPA free (UK Plug)

Short Form Specification

Item No.

Suitable for all kneading, blending and whipping operations. Aluminium body and metal base for complete stability. 5 litre capacity 18/10 (AISI 304) stainless steel bowl. Powerful asynchronous motor with electronic speed variation from 20 to 220 rpm (planetary movement). Removable/transparent splash guard - made of a bisphenol-A free (BPA) copolyester - activates the raising and lowering of the bowl. Supplied with 3 stainless steel dw safe tools: spiral hook, paddle and whisk. Equipped with accessory drive hub type K (accessories are not included).

Main Features

- Professional compact table top beater mixer for intensive kneading, mixing and whipping.
- Maximum capacity (flour, with 60% of hydration) 1.5 kg, suitable for 10-100 meals per service.
- Delivered with:
 - Spiral Hook, Paddle, Wire Whisk and Mixing Bowl for 5 lt. All made in stainless steel and dishwasher safe
 - Accessory drive hub (accessories are not included)
- 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.
- Safety device will automatically stop the machine when the bowl is lowered.
- Ergonomic and reliable knob to select the speed adjusting to the tool and mixture hardness.

Construction

- 304 AISI stainless steel bowl - 5 lt capacity.
- Compact and portable design.
- Asynchronous motor with high start-up torque.
- Variable speed from 20 to 220 rpm (planetary movement), to adjust to the selected tool and mixture hardness.
- Planetary movement based on self lubricating gears, eliminating any risk of leaks.
- Water protected planetary system (IP55 electrical controls, IP34 overall machine).
- Transparent solid safety screen made of Eastman Tritan™ copolyester BPA free, impact resistant and stays clear and durable after several dishwashing cycle. Eastman&Tritan are trademarks for Eastman Chemical Company.
- Variable speed rotation of the tools from 67 rpm to 740 rpm.
- Sturdy metal accessory hub able to withstand heavy usage.

APPROVAL: _____

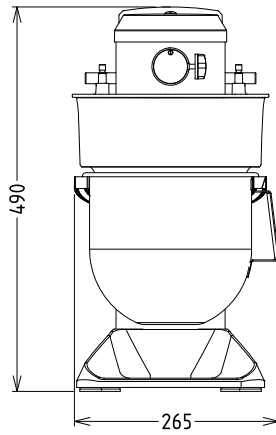
Included Accessories

- 1 of Bowl 5 lt for BE5 PNC 653295
- 1 of Stainless steel paddle 5 lt PNC 653756
- 1 of Stainless steel whisk 5 lt PNC 653757
- 1 of Sainless steel spiral hook 5 lt PNC 653765

Optional Accessories

- 60 mm meatmincer for attachment type K (12 mm square hub) and 1 disc PNC 653043
- 3 discs (3-4,5-8 mm) for meatmincer PNC 653044
- Bowl 5 lt for BE5 PNC 653295
- Stainless steel paddle 5 lt PNC 653756
- Stainless steel whisk 5 lt PNC 653757
- Sainless steel spiral hook 5 lt PNC 653765
- Closed splash guard for BE5/8 with accessory hub PNC 653782

Front



Electric

Supply voltage:

603850 (BE5YAG) 200-240 V/1 ph/50/60 Hz

Electrical power max.:

0.45 kW

Capacity:

Performance (up to): 1.5 - kg/Cycle

Capacity: 5 litres

Key Information:

External dimensions, Width: 266 mm

External dimensions, Depth: 416 mm

External dimensions, Height: 487 mm

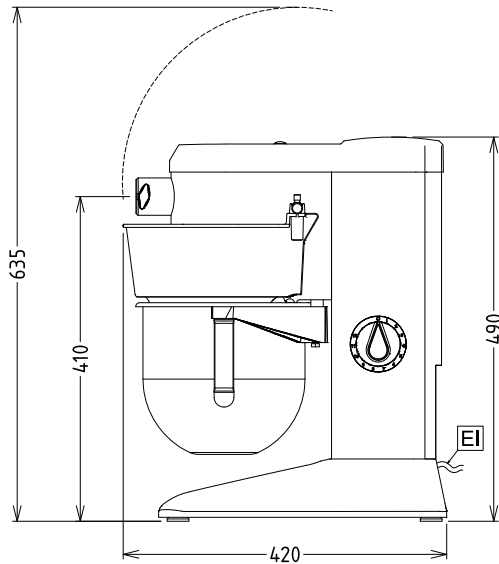
Shipping weight: 19 kg

Net weight (kg): 17

Cold water paste: 1.5 kg with Spiral hook

Egg whites: 10 with Whisk

Side



EI = Electrical inlet (power)

Top

