





PLANETARY MIXER 80L WITH HUB

Model: BMXE80AS Article no: 600288

Power supply: 400V 3Ph ~50Hz

This professional beater mixer is designed to withstand the strong demands of bakery and pastry making. Reinforced body for heavy duty use with 18/8 (AISI 302) 40 litre stainless steel bowl and a capacity of up to 25 kg. With a powerful asynchronous motor (1.8 kW) with 10 speeds (20-180 rpm). 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. The bowl detection device allows the mixer to switch on only when the bowl and the safety screen are properly installed and positioned together. Raising and lowering of the bowl controlled by lever with an automatic locking of the bowl when in the raised position. The flat touch button control panel is water proof (IP55) and equipped with a timer from 0-59 min.

MAIN FEATURES

- Made for heavy-duty use.
- Capacity of up to 25 kg (cold water paste 60% hydration).
- Suitable for 400-800 meals per service
- Pivoting and removable BPA-free wire safety screen.
- Waterproof touch button control panel.
- Bowl detection device.
- Overload protected planetary system and motor.
- · Adjustable feet to perfect stability.

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Model Number Specific	BMXE80AS
Voltage (V)	400
Phase	3
Frequency (Hz)	50
Loading (kW)	2,05
IP Class	34
Capacity (L)	80
Capacity (kg)	25
Width, net (mm)	685
Depth, net (mm)	1030
Height, net (mm)	1445
Weight, net (kg)	310
Weight, gross (kg)	345
Volume, net (m3)	1,02
Volume, gross (m3)	1,33
Connection Cable, length (m)	0
Attachment drive	Yes
Installation, type	Floor model
Mixer, type	Planetary
Noise level <(dB)	70

INCLUDED IN DELIVERY

Spiral hook, Wire whisk, Paddle, Bowl trolley and Mixing bowl 80 L.



FRONT





