

Electrolux Professional **Dynamic Preparation**

Emix 5,5 litres planetary

mixer

Electrolux

Emix Planetary mixer

Maximum performance. Compact yet powerful. Sturdiness above all.



Electrolux **Emix** guarantees superior performance in kneading, blending and whipping thanks to:

- the exclusive design of the planetary mechanism, for a unique movement
- the variable speed rotation of the planetary mechanism from 40 to 240 rpm
- the variable speed rotation of the tools from 84 rpm to 500 rpm
- the tools which perfectly adapt to the bowl for uniform mixing of even small quantities

Safety comes first

Your health is important to us always and, **since beginning of 2016, our professional Emix is equipped with a bowl detection device** which **allows** the mixer to switch on only when the bowl is properly positioned with the safety screen*.

- Maximum reliability guaranteed. BPA free transparent screen: impact resistant, stays clear and durable even after hundreds of dishwashing cycles
- ► The absence of BPA contributes to render the product safe for your health

* UNI EN 454:2015 Food Processing Machinery - Planetary Mixers - Safety And Hygiene Requirements. This European Standard specifies safety and hygiene requirements for the design and manufacture of fixed bowl planetary mixers with a tool having a planetary movement by using two parallel axes. The capacity of the bowl is greater than or equal to 5 L and less than or equal to 200 L.



 Sturdy metal accessory hub able to withstand heavy usage



Reinforced

transparent splash guard, dishwasher safe



 Ergonomic knob regulates the variable speed of the planetary mechanism from 40 - 240 rpm



 Semi-spiral hook, paddle and whisk:
100% stainless steel tools, more resistant for longer life, dishwasher safe



 Double-handled,
5,5 It stainless steel bowl,
dishwasher safe



 Optional accessories: meat mincer and pasta kit

Highly resistant splash guard BPA free

Maximum reliability guaranteed. Transparent screen made of Eastman Tritan™ copolyester*, bisphenol-A free (BPA): impact resistant, stays clear and durable even after hundreds of dishwashing cycles.

 New "clip" system without screws for easy removal of the guard for cleaning



Simple movement of the splash guard **activates the raising and lowering** of the bowl

 Innovative shape to easily add ingredients without stopping the appliance during use



 100% dishwasher safe (tools, bowl and splash guard)



* Eastman and Tritan are trademarks of Eastman Chemical Company



3 tools for 100% efficiency

Three essential tools to bring out the creativity of bakers and chefs.



Semi-spiral hook

Ideal for:

- Bread dough
- Pizza dough
- Pasta dough
- Panbrioche
- Croissant



Paddle Ideal for:

- Bignè
- Shortcrust pastry
- Puff pastry
- Minced meat



Whisk Ideal for:

- Egg whites
- Whipped cream
- Chocolate mousse
- Crêpes
- Meringues
- Chantilly cream



Hook dough with 60% moisture content		Paddle potato puree		Whisk whipped egg whites	
100 g*	0,75 kg*	100 g	2 kg	1	10

Excellence with the environment in mind

- All our factories are ISO 14001-certified
- All our solutions are designed for low consumption of water, energy, detergents and harmful emissions
- In recent years over 70% of our product features have been updated with the environmental needs of our customers in mind
- Our technology is ROHS and REACH compliant and over 95% recyclable
- Our products are 100% quality tested by experts



