

EXS-series

EXS-650S

FEATURES



Professional and counter-top style.

All metal and Die-cast **aluminium body**.

Transmission is made of **harden alloy steel gears**.

All shafts are mounted in **ball bearing**.

Automatic electronic 5-speed control and digital timer.

Planetary-mixing action ensures perfect results.

Simple hand lift for tool change and bowl removal.

Safety guard is standard and provides you with automatic shut-off when guard is opened at any speed.

650-Watts motor offer enough power to mixing stiffer doughs and larger batches.

SPECIFICATIONS

Model	Parameters					
	Basic Electrical	Power	Capacity bowl	Circuit Breaker	Speeds	Control panel
	V/Hz/Phase	W	L	A	RPM	-
EXS-650S	220 - 240/50/1	650	7	16	100-500	5-speed and digital timer

MIXING CAPACITY

PRODUCT	Egg Whites	Mashed Potatoes	Mayonnaise (Qts. Oil)	Meringue (Qts. Water)	Waffle/ Pan cake Batter	Whipped Cream	Sheet Cake Batter	Layer Cake	Pound Cake	Sugar Cookie	Sponge Cake	Dough, pie	Bread or Roll Dough (Light/Medium, 60% water)
TOOL	Whip	Beater	Beater	Whip	Beater	Whip	Beater	Beater	Beater	Beater	Whip	Beater	Hook 1 speed
7 LITER BOWL	700 g	1500 g	3 L	1 L	2 L	3 L	2000 g	2500 g	2500 g	2500 g	1000 g	1500 g	Water 500 g Flour 800 g

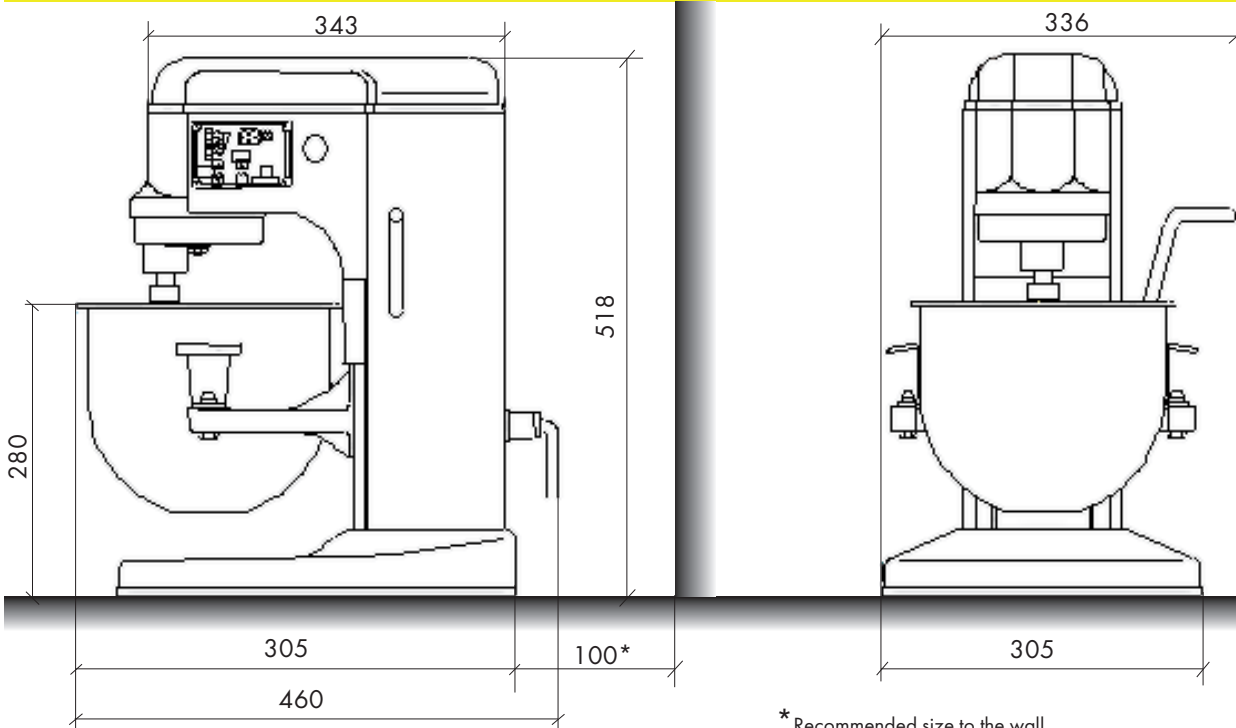
WARRANTY

All parts coverage for one year.

PACKING&SHIPPING

Model	Unit dimensions	Unit Weight	Packing dimensions	PackingWeight	Loading quantity	
	(W x D x H), mm	Kg	(W x D x H), mm	Kg	pcs/20'	pcs/40'
EXS-650S	305x518x460	18	400x610x510	20	260	540

INSTALLATION



* Recommended size to the wall.

OPERATING REQUIREMENTS

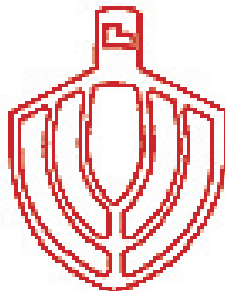
	Minimum	Maximum
Air Temperatures	15°C	40°C
Electrical Voltage	-5%	+10%
Rated capacity of wire	10 A	16 A
Section area of wire	0,75 mm ²	1,2 mm ²

ACCESSORIES

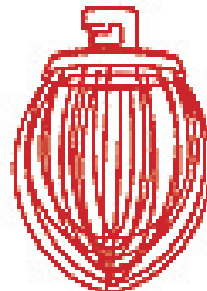
Dough Hook



Flat Beater



Wire Whip



CERTIFICATION



Planetary Mixer EXS-series have been tested for compliance with Directives 89/336/EEC and 72/23/EEC, as evidenced by certificates of CE, given by the company "TUV SUD Product Service GmbH".