

# Planetary Mixer, 20 lt - Table model - Electronic with Hul



# Planetary Mixers Planetary Mixer, 20 lt - Table model - Electronic with Hub

ITEM #	
MODEL#	
NAME #	
SIS #	
AIA #	



### 600156 (DXBE20ATB)

20 It planetary mixer, bowl detection device and SOLID BPA free safety screen, with electronic speed variation. Table top model. Equipped with spiral hook, paddle, whisk and H type accessory hub

# **Short Form Specification**

<u>Item No.</u>

Table top model, suitable for all kneading, blending and whipping operations. Body in non-corrosive material with stainless steel 20 litre capacity bowl. Powerful asynchronous motor (900 W) with an electronic speed variator (10 speed levels from 30 to 180 rpm). Water protected planetary system. Removable/transparent solid safety screen - made of a bisphenol-A free (BPA) copolyester. Bowl detection device allows the mixer to switch on only when the bowl and the safety screen are properly installed and positioned together. Water proof (IP55) and flat touch button control panel with 60 min. timer, which switches off the machine at the end of the cycle. Start/stop button. Adjustable feet for stability. Equipped with accessory drive hub type H (accessories are not included). Supplied with 3 tools: spiral hook, paddle and whisk.

### **Main Features**

- Professional beater mixer that provides all the basic mixer functions: kneading of all sort of pastes, mixing of semi-liquid products, emulsions and various sauces.
- Waterproof touch button control panel with timer, speed setting and display.
- Electronic speed variator.
- Maximum capacity (flour, with 60% of hydration) 6 kg, suitable for 50-150 meals per service.
- Raising and lowering of the bowl controlled by lever with an automatic locking of the bowl when in the raised position.
- Delivered with:-Spiral Hook, Paddle, Wire Whisk and Mixing Bowl for 20 lt.-Accessory drive hub (accessories are not included).
- Bowl detection device allows the mixer to switch on only when the bowl and the solid safety screen are properly installed and positioned together.
- 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.
- Removable chute to add ingredients while working available as standard.

### Construction

- Body in non-corrosive material.
- Compact design for table top installations.
- Sturdy construction with mechanically welded strong metal frame.
- 302 AISI Stainless steel bowl 20 lt. capacity.
- Asynchronous motor with high start-up torque.
- 10 speeds from 30 to 180 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).
- Power: 900 watts.
- The solid safety screen and the stainless steel wire structure are both removable and dismantled for cleaning and are dishwasher safe
- Adjustable feet to perfect stability.

### Included Accessories

1 of BOWL FOR 20LT MIXER
1 of WHISK FOR 20LT MIXER
1 of DOUGH HOOK FOR 20LT MIXER
PNC 653109
PNC 653114

• 1 of PADDLE FOR 20LT MIXER PNC 653116

## **Optional Accessories**

BOWL FOR 20LT MIXER PNC 650121 □

APPROVAL:



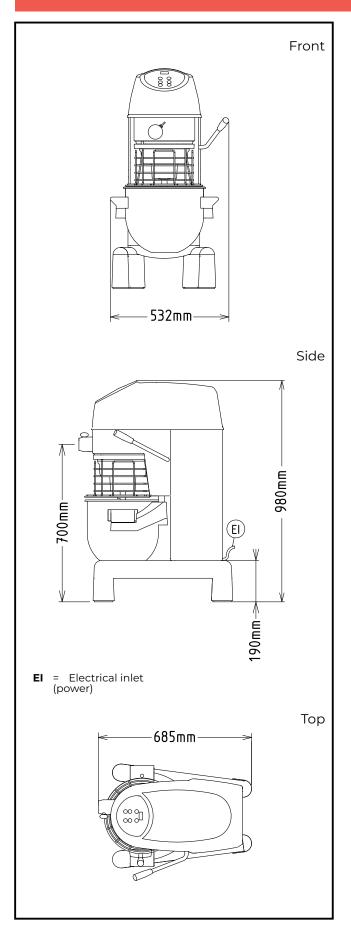


PNC 650122	
PNC 653109	
PNC 653114	
PNC 653116	
PNC 653187	
PNC 653225	
PNC 653254	
PNC 653434	
PNC 653720	
PNC 653721	
PNC 653722	
PNC 653723	
	PNC 653114 PNC 653116 PNC 653187 PNC 653225 PNC 653254 PNC 653434 PNC 653720 PNC 653721 PNC 653722





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Electric

Supply voltage: 200-240 V/1N ph/50/60 Hz

**Electrical power max.:** 1.01 kW 1.01 kW **Total Watts:** 

Capacity:

Performance (up to): 6 kg/Cycle Capacity: 20 litres

Key Information:

External dimensions, Width: 521 mm

External dimensions,

685 mm Depth:

External dimensions,

Height: 980 mm **Shipping weight:** 91 kg Net weight (kg): 76

**Cold water paste:** 6 kg with Spiral hook

**Egg whites:** 32 with Whisk