



Planetary Mixers Planetary Mixer, 20 lt - Floor model - Electronic

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



600157 (DXBE20B)

20 lt planetary mixer, bowl detection device and SOLID BPA free safety screen, with electronic speed variation. Floor model. Equipped with spiral hook, paddle and whisk

Short Form Specification

Item No. _____

Floor 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). Removable/transparent solid safety screen - made of a bisphenol-A free (BPA) copolyester. Water protected planetary system. 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. Supplied with 3 tools: spiral hook, paddle and whisk.

APPROVAL: _____

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
- 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 included as standard.
- Bowl detection device allows the mixer to switch on only when the bowl and the solid safety screen are properly installed and positioned together.

Construction

- Body in non-corrosive material.
- 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 appliance overall).
- 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 for perfect stability.

Included Accessories

- 1 of Bowl 20 lt PNC 650121
- 1 of Whisk 20 lt PNC 653109
- 1 of Spiral Hook 20 lt PNC 653114
- 1 of Paddle 20 lt PNC 653116

Optional Accessories

- Bowl 20 lt PNC 650121
- 10 lt reduction kit (bowl, spiral hook, paddle, whisk) for 20 lt planetary mixers PNC 650122
- Whisk 20 lt PNC 653109

Planetary Mixers
Planetary Mixer, 20 lt - Floor model - Electronic



Planetary Mixers Planetary Mixer, 20 lt - Floor model - Electronic

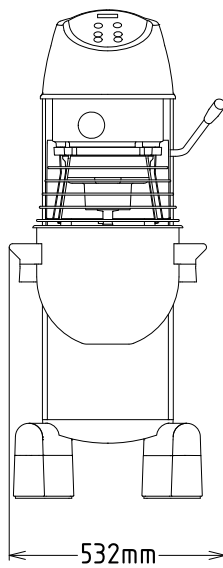
- Spiral Hook 20 lt PNC 653114
- Paddle 20 lt PNC 653116
- Reinforced whisk 20 lt (for heavy duty use) PNC 653254
- Kit wheels for 20/30/40 litre planetary mixers (only XB models) PNC 653552



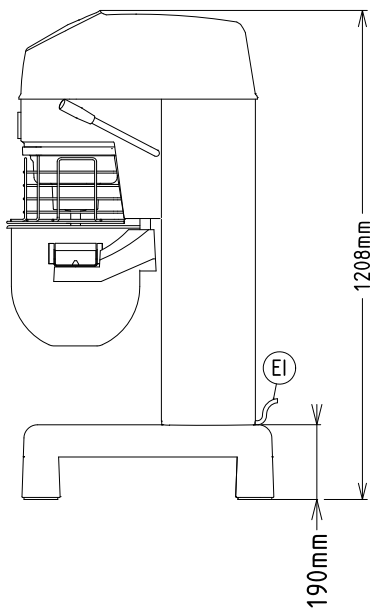
Planetary Mixers
Planetary Mixer, 20 lt - Floor model - Electronic
The company reserves the right to make modifications to the products
without prior notice. All information correct at time of printing.

2026.04.21

Front

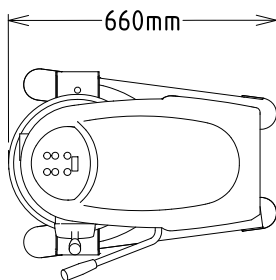


Side



EI = Electrical inlet (power)

Top



Electric

Supply voltage:	200-240 V/1N ph/50/60 Hz
Electrical power, max:	1.01 kW
Total Watts:	1.01 kW
Plug type:	Cable without plug

Capacity:

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

Key Information:

External dimensions, Width:	532 mm
External dimensions, Depth:	685 mm
External dimensions, Height:	1208 mm
Shipping weight:	103 kg
Net weight (kg):	95
Cold water paste:	6 kg with Spiral hook
Egg whites:	32 with Whisk