

Planetary Mixers Planetary Mixer, 20 It - Table Model, with Hub, Three Phase

ITEM #
MODEL#
NAME #
SIS #
AIA#



600147 (DXBM20ABT3)

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

Short Form Specification

Item No.

Table top model, suitable for all kneading, blending and whipping operations. Body in non-corrosive material with 20 litre 18/8 (AISI 302) stainless steel bowl. Powerful asynchronous motor (750 W) with mechanical speed variator (8 speed levels from 35 to 180 rpm). Water protected planetary system. Removable/transparent solid safety screen - made of a bisphenol-A free (BPA) copolyester. Water proof (IP55) and flat touch button control panel with 60 min. timer. Bowl detection device allows the mixer to switch on only when the bowl and the safety screen are properly installed and positioned together. 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.
- Delivered with:
- -Spiral Hook, Paddle, Wire Whisk and Mixing Bowl for 20 lt
- -Accessory drive hub (accessories are not included)
- Waterproof touch button control panel with timer setting and display.
- 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.
- Mechanical speed variator.
- 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.
- 8 speeds, from 35 to 180 prm, to be lever operated while the machine is working, according to the tool and the mixture hardness.
- Planetary movement based on self lubricating gears, eliminating any risk of leaks.
- Water protected planetary system (IP55 electrical controls, IP23 overall machine).
- Power: 750 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 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 □

APPROVAL:



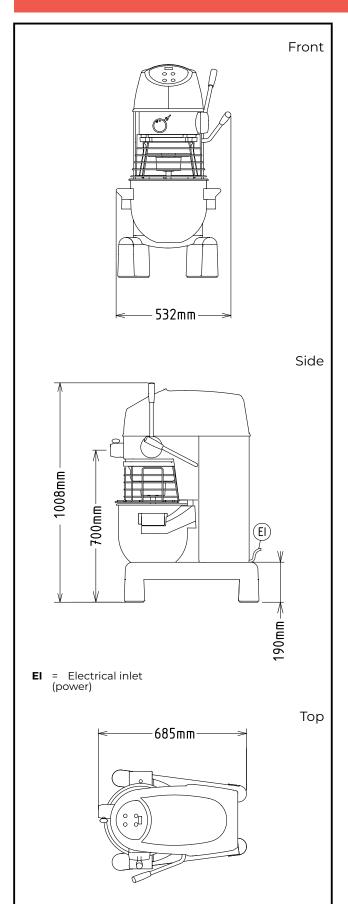


10 It reduction kit (bowl, spiral hook, paddle, whisk) for 20 It planetary mixers	PNC 650122	
• Whisk 20 lt	PNC 653109	
• Spiral Hook 20 lt	PNC 653114	
Paddle 20 lt	PNC 653116	
 Puree strainer for H hub supplied with 1 screw and 3 grids of 1.5, 3 and 6 mm 	PNC 653187	
 Vegetable cutter, attachment type H, disconnectable drive, for planetary mixers 	PNC 653225	
 Reinforced whisk 20 lt (for heavy duty use) 	PNC 653254	
 Stainless steel table for 20 lt planetary mixer 	PNC 653434	
 Aluminium external support for 70 mm meat mincer (includes tray and pusher) - H HUB - To be combined with a meat mincer kit 	PNC 653720	
 Aluminium meat mincer kit 70 mm - Enterprise cut, includes blade (3 discs, diam. 4.5 - 6 and 8 mm) 	PNC 653721	
 Stainless steel meat mincer kit 70 mm - Enterprise cut, includes blade (3 discs, diam. 4.5 - 6 and 8 mm) 	PNC 653722	
 Stainless steel meat mincer kit 70 mm - 1/2 Unger cut, includes blade (4 discs, diam. 0, 3 - 4.5 and 8 mm) 	PNC 653723	





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Electric

Supply voltage:

Total Watts: 0.75 kW

Capacity:

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

Key Information:

External dimensions,

Width: 521 mm

External dimensions,

Depth: 685 mm

External dimensions,

Height: 1010 mm
Shipping weight: 94 kg
Net weight (kg): 76

Cold water paste: 6 kg with Spiral hook

Egg whites: 32 with Whisk



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

Bowl 20 It	PNC 650121 🚨
• 10 lt reduction kit (bowl, spiral hook, paddle, whisk) for 20 lt planetary mixers	PNC 650122 🗅
• \\/hick 20 It	DNC 657100 D

 Whisk 20 It 	PNC 653109 L
 Spiral Hook 20 lt 	PNC 653114 🚨
• Paddle 20 lt	PNC 653116 🚨
 Puree strainer for H hub 	PNC 653187 🚨

• Puree strainer for H hub	PNC 653187 [
supplied with 1 screw and 3 grids of 1.5, 3 and 6 mm	
grids of 1.5, 3 and 6 mm	

	PNC 653225 🗖
type H, disconnectable drive,	
for planetary mixers	

•	Reinforced whisk 20 lt (for	PNC 653254 🗖
	heavy duty use)	

• Stainless steel table for 20 lt	PNC 653434 🗖
planetary mixer	

- Aluminium external support for 70 mm meat mincer (includes tray and pusher) - H HUB - To be combined with a meat mincer kit
- Aluminium meat mincer kit 70 PNC 653721 mm Enterprise cut, includes blade (3 discs, diam. 4.5 - 6 and 8 mm)
- Stainless steel meat mincer kit PNC 653722
 70 mm Enterprise cut, includes blade (3 discs, diam.
 4.5 6 and 8 mm)
- Stainless steel meat mincer kit PNC 653723
 70 mm 1/2 Unger cut, includes blade (4 discs, diam. 0, 3 4.5 and 8 mm)

