



Planetary Mixers Planetary Mixer for Bakery, 20 lt. - Electronic

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



600161 (DXBB20B)

20 Lt capacity planetary mixer, bowl detection device and SOLID BPA free safety screen, with 3 fixed speeds and electronic variable speed. Equipped with spiral hook, paddle, whisk and protection grid. Suitable for bakery preparation

Short Form Specification

Item No. _____

Suitable for bakery and pastry making, for kneading, blending and whipping operations. Reinforced body for heavy duty use with 18/8 (AISI 302) 20 litre capacity stainless steel bowl. Reinforced transmission and powerful asynchronous motor (1500W) with 3 fixed speeds (40, 80, 160 rpm) and electronic variable speed (from 30 to 175 rpm). Water proof (IP55) and flat touch button control panel with a timer from 0-59 min. Removable/transparent solid safety screen - made of a bisphenol-A free (BPA) copolyester. Height adjustable feet. Kneading: speed 1 or 2 with hook; Blending speed 2 with paddle; Whipping: speed 3 with whisk. Supplied with 3 tools: spiral hook, paddle and reinforced whisk.

APPROVAL: _____

Main Features

- Professional beater mixer designed to withstand the strong demands of bakery and pastry making.
- Maximum capacity (flour, with 60% of hydration) 7 kg.
- Waterproof touch button control panel with timer, speed setting and display.
- Delivered with:
 - Spiral Hook, Paddle, Reinforced Wire Whisk and Mixing Bowl for 20 lt
- Kneading speed: "1" or "2" with hook.
- Mixing speed: "2" with paddle.
- Emulsifying speed: "3" with whisk.
- Raising and lowering of the bowl controlled by lever with an automatic locking of the bowl when in the raised position.
- 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 included as standard.

Construction

- Reinforced body, feet and transmission for heavy duty operations.
- 302 AISI Stainless steel bowl - 20 Lt. capacity.
- Water protected planetary system (IP55 electrical controls, IP23 overall machine).
- 3 fixed speeds: 40, 80 and 160 rpm.
- Power: 1500 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.
- Electronic speed variator (10 speeds available from 30 to 175 rpm)

Included Accessories

- | | |
|----------------------------------------------------|------------|
| • 1 of Bowl 20 lt | PNC 650121 |
| • 1 of Spiral Hook 20 lt | PNC 653114 |
| • 1 of Paddle 20 lt | PNC 653116 |
| • 1 of Reinforced whisk 20 lt (for heavy duty use) | PNC 653254 |

Optional Accessories

- | | | |
|-------------------------------------------------------------------------------------|------------|--------------------------|
| • Bowl 20 lt | PNC 650121 | <input type="checkbox"/> |
| • 10 lt reduction kit (bowl, spiral hook, paddle, whisk) for 20 lt planetary mixers | PNC 650122 | <input type="checkbox"/> |
| • Whisk 20 lt | PNC 653109 | <input type="checkbox"/> |
| • Spiral Hook 20 lt | PNC 653114 | <input type="checkbox"/> |

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- 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 ☐



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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

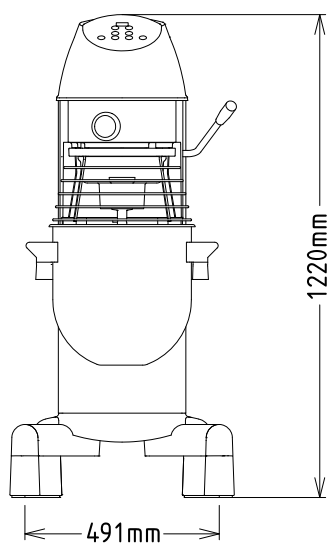
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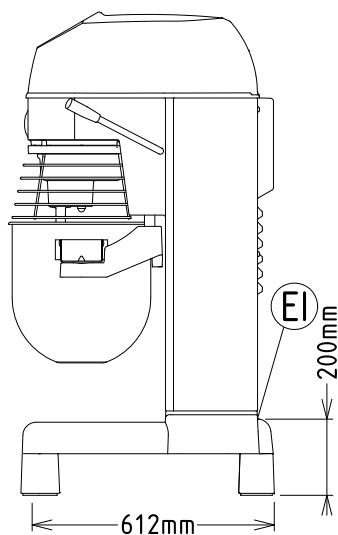
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Front

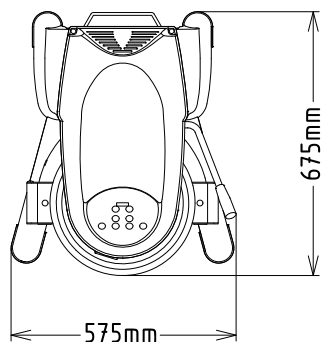


Side



EI = Electrical inlet
(power)

Top



Electric

Supply voltage:	200-240 V/1N ph/50/60 Hz
Electrical power, max:	1.5 kW
Total Watts:	1.5 kW

Capacity:

Performance (up to):	7 kg/Cycle
Capacity:	20 litres

Key Information:

External dimensions, Width:	575 mm
External dimensions, Depth:	675 mm
External dimensions, Height:	1220 mm
Shipping weight:	111 kg
Cold water paste:	7 kg with Spiral hook
Egg whites:	32 with Whisk



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