

Planetary Mixers Stainless Steel Planetary Mixer, 20 lt - Floor model - Electronic with Hub

600160 (DXBE20AXB)	20 It stainless steel planetary mixer, bowl detection device and SOLID BPA free safety screen, with electronic speed variation. Floor model. Equipped with spiral hook, paddle, whisk and H type accessory hub		
Short Form Specification			
Item No.			

Floor model, suitable for all kneading, blending and whipping operations. Body in stainless steel 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.

ITEM #		
MODEL #		
NAME #	 	
<u>SIS #</u>		
AIA #		

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 included as standard.

Construction

- Body entirely in stainless steel.
- 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 (electrical controls, IP34 appliance overall). (IP55
- 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
- 1 of Whisk 20 lt
- 1 of Spiral Hook 20 lt
- 1 of Paddle 20 lt

planetary mixers

Optional Accessories

- Bowl 20 lt
 - PNC 650121 PNC 650122 🛯 10 lt reduction kit (bowl, spiral hook, paddle, whisk) for 20 lt

PNC 650121

PNC 653109

PNC 653114

PNC 653116

APPROVAL:





 Whisk 20 It Spiral Hook 20 It Paddle 20 It Puree strainer for H hub supplied with 1 screw and 3 grids of 1.5, 3 and 6 mm 	PNC 653109 PNC 653114 PNC 653116 PNC 653187	
 Vegetable cutter, attachment type H, disconnectable drive, for planetary mixers 	PNC 653225	
 Reinforced whisk 20 lt (for heavy duty use) 	PNC 653254	
• Kit wheels for 20/30/40 litre planetary mixers (only XB models)	PNC 653552	
 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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200-240 V/1N ph/50/60 Hz

1.01 kW

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6 kg/Cycle

20 litres

532 mm

685 mm

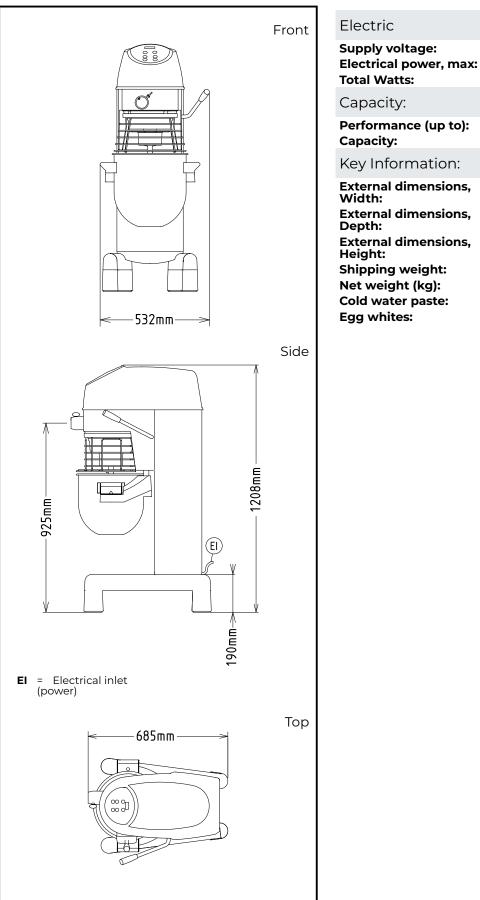
1208 mm

6 kg with Spiral hook

32 with Whisk

104 kg

95



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