



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.

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 available 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 to 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
- 10 Lt reduction kit (bowl, spiral hook, paddle, whisk) for 20 Lt planetary mixers PNC 650122
- Whisk 20 Lt PNC 653109
- 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

APPROVAL: _____

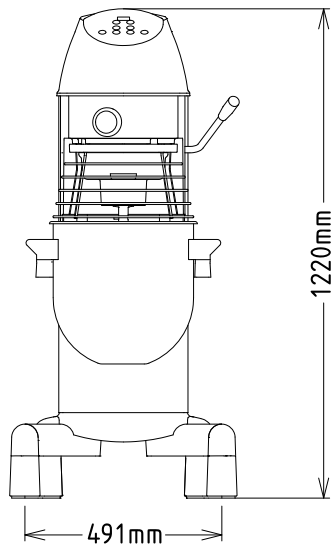




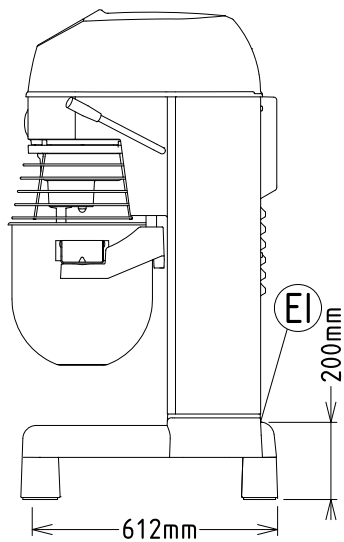
Planetary Mixers

Planetary Mixer for Bakery, 20 lt. - Electronic

Front

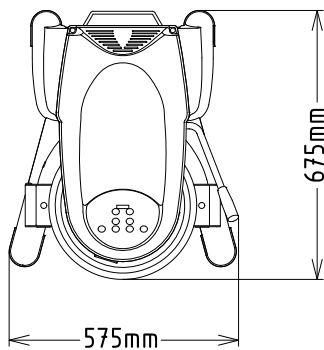


Side



EI = Electrical inlet (power)

Top



Electric

Supply voltage:

600161 (DXBB20B) 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, Height: 1220 mm

External dimensions, Depth: 675 mm

Shipping weight: 117 kg

Cold water paste: 7 kg with Spiral hook

Egg whites: 32 with Whisk



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

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

2021.07.06