

Planetary Mixers

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



600235 (XBE20AXB)

* NOT TRANSLATED *

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.
- Wire safety screen fitted with a removable chute to add products while working, thus ensuring operator safety.
- Maximum capacity (flour, with 60% of hydration) 6 kg, suitable for 50-150 meals per service.
- Pivoting and removable wire safety screen for easier and better cleaning.
- Raising and lowering of the bowl controlled by lever with an automatic locking of the bowl when in the raised position.
- Safety device will automatically stop the machine when the bowl is lowered.
- 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.

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 (IP55 electrical controls, IP34 overall machine).
- 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 to perfect stability.

Included Accessories

- | | |
|-------------------------------------|------------|
| • 1 of BOWL FOR 20LT MIXER | PNC 650121 |
| • 1 of Additional Whisk 20 lt | PNC 653109 |
| • 1 of Additional Spiral Hook 20 lt | PNC 653114 |
| • 1 of Additional Paddle 20 lt | PNC 653116 |

Optional Accessories

- | | | |
|---|------------|--------------------------|
| • BOWL FOR 20LT MIXER | PNC 650121 | <input type="checkbox"/> |
| • 10L BOWL,HOOK,PADDLE, WHISK FOR 20L MIXER | PNC 650122 | <input type="checkbox"/> |
| • Additional Whisk 20 lt | PNC 653109 | <input type="checkbox"/> |

APPROVAL: _____

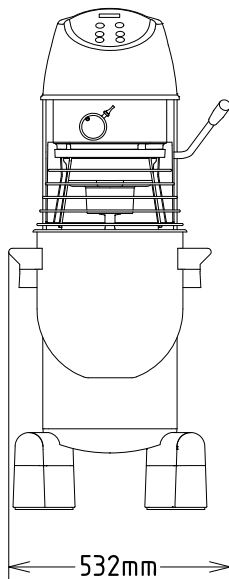
- Additional Spiral Hook 20 lt PNC 653114 ☐
- Additional Paddle 20 lt PNC 653116 ☐
- Puree strainer for H hub supplied with 1 screw and 3 grids of 1.5, 3 and 6 mm PNC 653187 ☐
- Vegetable cutter, attachment type H, disconnectable drive, for planetary mixers PNC 653225 ☐
- Additional reinforced Whisk 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 ☐



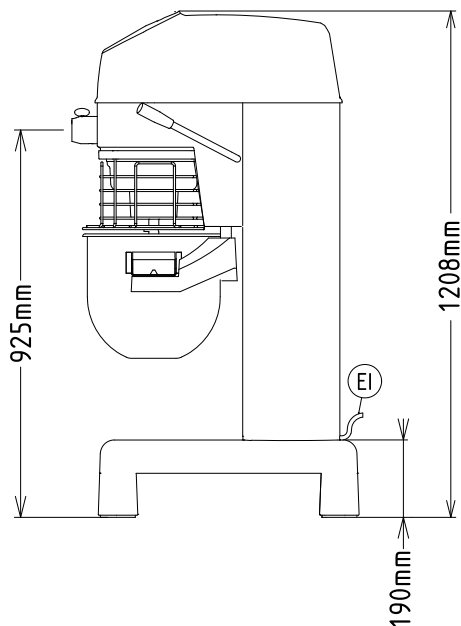
Electrolux
PROFESSIONAL

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Front

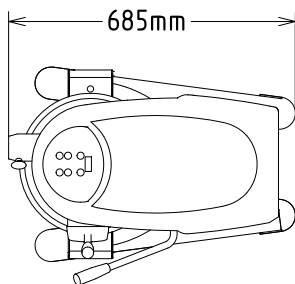


Side



EI = Electrical inlet (power)

Top



Electric

Supply voltage: 200-240 V/1N ph/50/60 Hz
Electrical power max.: 1.01 kW

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: 107 kg
Net weight (kg): 95
Cold water paste: 6 kg with Spiral hook
Egg whites: 32 with Whisk



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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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