

Planetary Mixers

Planetary Mixer, 30 lt. - Electronic

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



600266 (XBE30B)

* 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.
- Delivered with:
- Spiral Hook, Paddle, Whisk and Mixing Bowl for 30 lt
- Waterproof touch button control panel with timer, speed setting and display.
- Electronic speed variator.
- Maximum capacity (flour, with 60% of hydration) 7 kg, suitable for 100-300 meals per service.
- Wire safety screen fitted with a removable chute to add products while working, thus ensuring operator safety.
- 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.
- 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.
- Bowl detection device allows the mixer to switch on only when the bowl and the solid safety screen are properly installed and positioned together.

Construction

- Body in non-corrosive material.
- Sturdy construction with mechanically welded strong metal frame.
- 302 AISI Stainless steel bowl - 30 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.
- Water protected planetary system (IP55 electrical controls, IP34 overall machine).
- Planetary movement based on self lubricating gears, eliminating any risk of leaks.
- Power: 1100 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 30LT MIXER PNC 650123
- 1 of Additional Spiral Hook 30 lt PNC 653161
- 1 of Additional Paddle 30 lt PNC 653165
- 1 of Additional Whisk 30 lt PNC 653166

Optional Accessories

- BOWL FOR 30LT MIXER PNC 650123 ☐

APPROVAL: _____

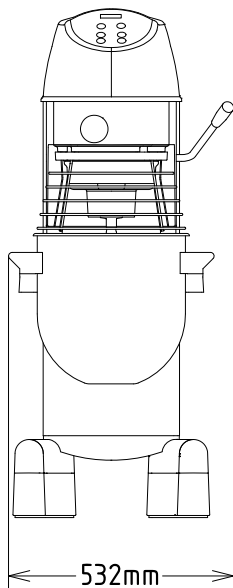
- 10L BOWL, HOOK, PAD, WHISK+ SPOUT-30L MIXER PNC 650124 ☐
- 20L BOWL, HOOK, PADDLE, WHISK FOR 30L MIXER PNC 650125 ☐
- Additional Spiral Hook 30 lt PNC 653161 ☐
- Additional Paddle 30 lt PNC 653165 ☐
- Additional Whisk 30 lt PNC 653166 ☐
- Reinforced whisk for 30lt planetary mixers PNC 653253 ☐
- Kit wheels for 20/30/40 litre planetary mixers PNC 653552 ☐
- Bowl trolley for 30 lt planetary mixers (cannot be used with wheel kit 653552) PNC 653562 ☐



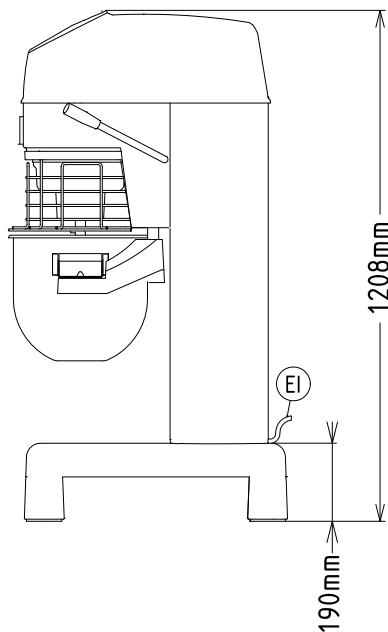
Electrolux
PROFESSIONAL

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Front

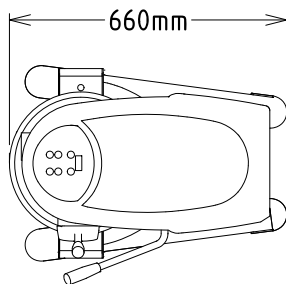


Side



EI = Electrical inlet (power)

Top



Electric

Supply voltage: 200-240 V/1N ph/50/60 Hz

Capacity:

Performance (up to): 7 kg/Cycle

Capacity: 30 litres

Key Information:

External dimensions, Width: 532 mm

External dimensions, Depth: 685 mm

External dimensions, Height: 1208 mm

Shipping weight: 106 kg

Net weight (kg): 100

Cold water paste: 7 kg with Spiral hook

Egg whites: 50 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.

2025.07.04

