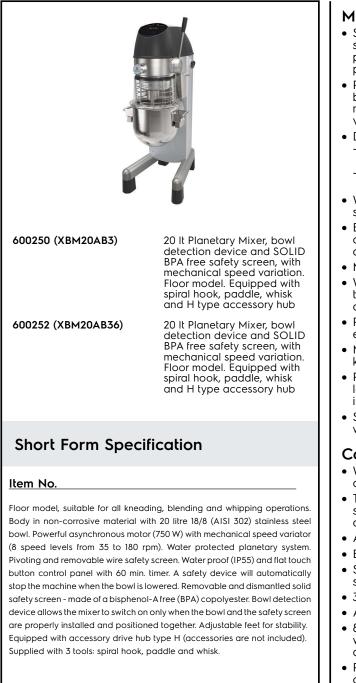


Planetary Mixers Planetary Mixer, 20 It. - Floor Model, with Hub, Three Phase



Main Features

- 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.
- 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, Wire Whisk and Mixing Bowl for 20 lt
- -Accessory drive hub (accessories are not included)
- Waterproof touch button control panel with timer setting and display.
- Bowl detection device allows the mixer to switch on only when the bowl and the solid safety screen are properly installed and positioned together.
- Mechanical speed variator.
- 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.
- 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.
- Safety device will automatically stop the machine when the bowl is lowered.

Construction

- Water protected planetary system (IP55 electrical controls, IP34 appliance overall).
- 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.
- Body in non-corrosive material.
- Sturdy construction with mechanically welded strong metal frame.
- 302 AISI Stainless steel bowl 20 lt. capacity.
- Asynchronous motor with high start-up torque.
- 8 speeds, from 35 to 180 prm, to be lever operated while the machine is working, according to the tool and the mixture hardness.
- Planetary movement based on self lubricating gears, eliminating any risk of leaks.
- Power: 750 watts.

Included Accessories

- 1 of Bowl 20 lt mixer PNC 650121
- 1 of Whisk 20 lt PNC 653109
- 1 of Spiral Hook 20 lt PNC 653114
- 1 of Paddle 20 lt PNC 653116

Optional Accessories

APPROVAL:

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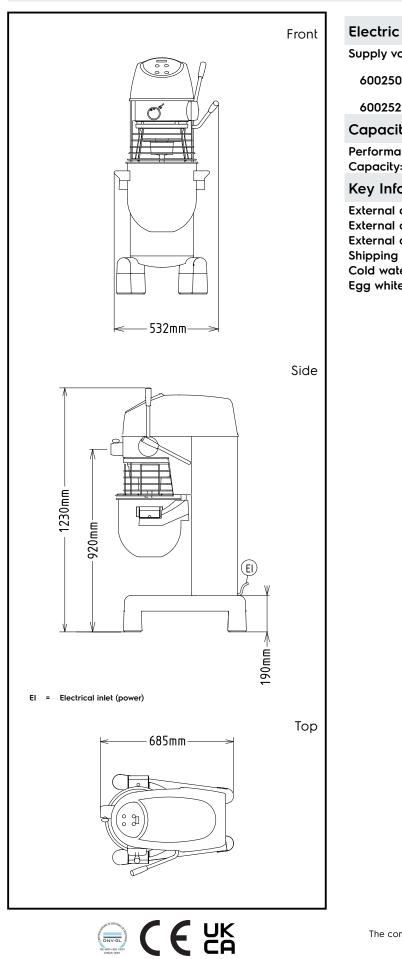


 Bowl 20 It mixer 10 It reduction kit (bowl, spiral hook, paddle, whisk) for 20 It planetary mixers 	PNC 650121 PNC 650122	
 Whisk 20 lt Spiral Hook 20 lt Paddle 20 lt Puree strainer for H hub supplied with 1 screw and 3 grids of 1.5, 3 and 6 mm 	PNC 653109 PNC 653114 PNC 653116 PNC 653187	
 Vegetable cutter, attachment type H, disconnectable drive, for planetary mixers 	PNC 653225	
Reinforced Whisk 20 It (for heavy duty use)	PNC 653254	
 Kit wheels for 20/30/40 litre planetary mixers (only XB models) 	PNC 653552	
 Alumination with a model of the second second	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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Supply voltage:	
600250 (XBM20AB3) 600252 (XBM20AB36)	200-240/380-415 V/3 ph/50 Hz 200-220/380-440 V/3 ph/60 Hz
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Capacity:	
Performance (up to):	6 kg/Cycle
Capacity:	20 litres
Key Information:	
External dimensions, Width:	521 mm
External dimensions, Depth:	685 mm
External dimensions, Height:	1230 mm
Shipping weight:	110 kg
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.