

Planetary Mixers Planetary Mixer, 20 It. - Floor Model

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. Delivered with: -Spiral Hook, Paddle, Wire Whisk and Mixing Bowl for 20 lt • Waterproof touch button control panel with timer setting and display. 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. 600245 (XBM20B) 20 It Planetary Mixer, bowl detection device and SOLID Raising and lowering of the bowl controlled by lever with an automatic locking of the bowl when BPA free safety screen, with mechanical speed variation. Floor model. Equipped with in the raised position. spiral hook, paddle and Safety device will automatically stop the machine whisk when the bowl is lowered. 600246 (XBM204B) 20 It Planetary Mixer, bowl Bowl detection device allows the mixer to switch detection device and SOLID on only when the bowl and the solid safety screen BPA free safety screen, with are properly installed and positioned together. mechanical speed variation. Floor model. Equipped with spiral hook, paddle and Solid BPA-free safety screen, covering the stainless steel wire one, limits the flour and unsafe dust whisk particles when used in bakery and pastry preparation. Construction **Short Form Specification** Body in non-corrosive material. • strong metal frame. Item No. Floor model, suitable for all kneading, blending and whipping operations. Body in non-corrosive material with 20 litre 18/8 (AISI 302) stainless steel • bowl. Powerful asynchronous motor (750 W) with mechanical speed variator (8 speed levels from 35 to 180 rpm). Water protected planetary system. Pivoting and removable wire safety screen. Water proof (IP55) and flat touch button control panel with 60 min, timer. A safety device will automatically stop the machine when the bowl is lowered. Removable and dismantled solid Power: 750 watts. safety screen - made of a bisphenol-A free (BPA) copolyester. Bowl detction • device allows the mixer to switch on only when the bowl and the safety screen are properly installed and positioned together. Adjustable feet for stability. Supplied with 3 tools: spiral hook, paddle and whisk. • 1 of Bowl 20 lt mixer

PNC 650121 PNC 653109 • 1 of Spiral Hook 20 lt PNC 653114 • 1 of Paddle 20 lt PNC 653116

Optional Accessories • Bowl 20 It mixer

APPROVAL:



- Sturdy construction with mechanically welded
- 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, elíminating any risk of leaks.
- Water protected planetary system (IP55 electrical controls, IP34 overall machine).
- 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 Whisk 20 It

PNC 650121



 10 It reduction kit (bowl, spiral hook, paddle, whisk) for 20 It planetary mixers 	PNC 650122	
Whisk 20 It	PNC 653109	
 Spiral Hook 20 It 	PNC 653114	
• Paddle 20 It	PNC 653116	
 Reinforced Whisk 20 It (for heavy duty use) 	PNC 653254	
• Kit wheels for 20/30/40 litre	PNC 653552	

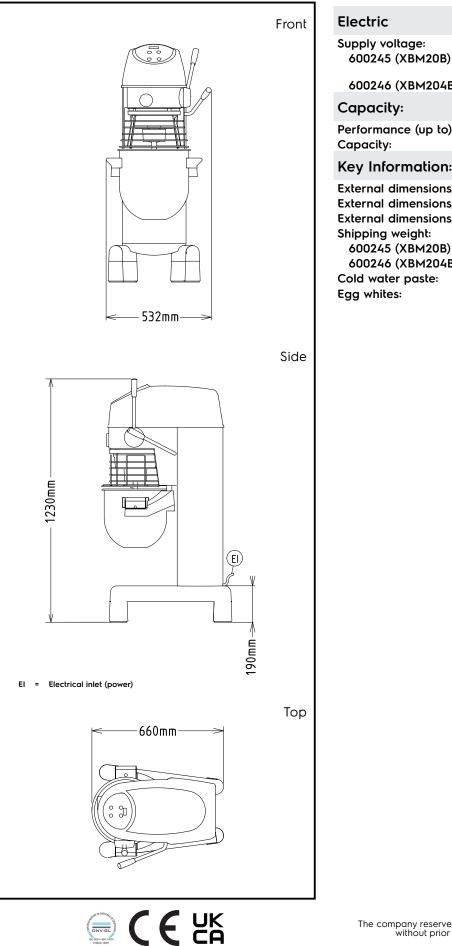
٠	Kit wheels for 20/30/40 litre	PNC 653552	
	planetary mixers (only XB models)		



Electrolux PROFESSIONAL

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220-240 V/1N ph/50 Hz



200-240/380-415 V/3 ph/50 Hz
6 kg/Cycle 20 litres
521 mm 685 mm 1230 mm
111 kg 108 kg 6 kg with Spiral hook
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.