

Planetary Mixers

Planetary Mixer, 20 lt. - Table Model, with Hub, Single Phase (Marine) 60Hz

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


600257 (XBM20AT6M)

20 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with mechanical speed variation. Table Top model. Equipped with spiral hook, paddle, whisk and H type accessory hub - Marine

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 (750W) with 3 fixed speeds (40, 80, 160 rpm) and electronic variable speed (from 30 to 175 rpm). Bowl detection device allows the mixer to switch on only when the bowl and the safety screen are properly installed and positioned together. Water proof (IP55) and flat touch button control panel with a timer from 0-59 min. Pivoting and removable wire safety screen. 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 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)
- 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.
- 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

- 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.
- Compact design for table top installations.
- 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 rpm, 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.
- Water protected planetary system (IP55 electrical controls, IP23 overall machine).
- 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

APPROVAL: _____

Optional Accessories

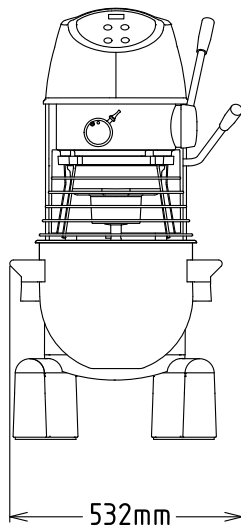
- Bowl 20 lt mixer PNC 650121 ☐
- 10 lt reduction kit (bowl, spiral hook, paddle, whisk) for 20 lt planetary mixers PNC 650122 ☐
- Whisk 20 lt PNC 653109 ☐
- Spiral Hook 20 lt PNC 653114 ☐
- Paddle 20 lt PNC 653116 ☐
- Puree strainer for H hub supplied with 1 screw and 3 grids of 1.5, 3 and 6 mm PNC 653187 ☐
- Vegetable cutter, attachment type H, disconnectable drive, for planetary mixers PNC 653225 ☐
- Reinforced Whisk 20 lt (for heavy duty use) PNC 653254 ☐
- Stainless steel table for 20 lt planetary mixer PNC 653434 ☐
- 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 ☐



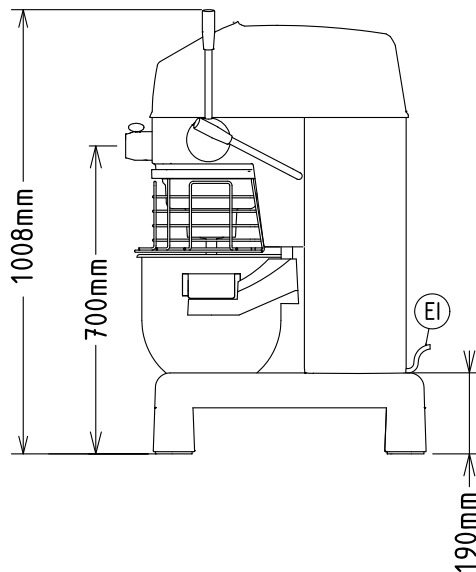
Electrolux
PROFESSIONAL

Planetary Mixers Planetary Mixer, 20 lt. - Table Model, with Hub, Single Phase (Marine) 60Hz

Front

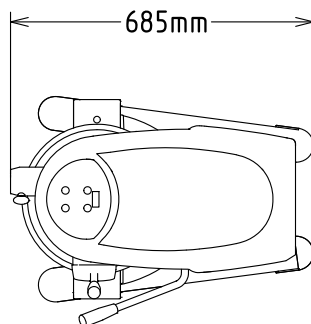


Side



EI = Electrical inlet (power)

Top



Electric

Supply voltage: 208-230 V/1N ph/60 Hz

Capacity:

Performance (up to): 0 kg/Cycle

Capacity: 20 litres

Key Information:

External dimensions, Width: 521 mm

External dimensions, Depth: 685 mm

External dimensions, Height: 1010 mm

Shipping weight: 94 kg

Cold water paste: 6 kg with Spiral hook

Egg whites: 32 with Whisk



Planetary Mixers
Planetary Mixer, 20 lt. - Table Model, with Hub, Single Phase (Marine)
60Hz
The company reserves the right to make modifications to the products
without prior notice. All information correct at time of printing.

2026.02.10