

# Planetary Mixers Planetary Mixer, 20 lt. - Table model - Electronic

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



600240 (XBE20TB)

20 It Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with electronic speed variation. Table Top model. Equipped with spiral hook, paddle and whisk

## **Short Form Specification**

#### Item No.

Table top model, suitable for all kneading, blending and whipping operations. Body in non-corrosive material with stainless steel 20 litre capacity bowl. Powerful asynchronous motor (900 W) with an electronic speed variator (10 speed levels from 30 to 180 rpm). Water protected planetary system. Pivoting and removable wire safety screen. A safety device will automatically stop the machine when the bowl is lowered. Removable and dismantled solid 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. Water proof (IP55) and flat touch button control panel with 60 min. timer, which switches off the machine at the end of the cycle. Start/stop button. Adjustable feet for stability. Supplied with 3 tools: spiral hook, paddle and 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.
- 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.
- 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
- 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.
- 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.
- 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 20 lt mixer	PNC 650121
• 1 of Whisk 20 It	PNC 653109
• 1 of Spiral Hook 20 lt	PNC 653114
• 1 of Paddle 20 lt	PNC 653116

#### Optional Accessories

Optional Accessories		
Bowl 20 It mixer	PNC 650121	
10 It reduction kit (bowl, spiral hook, paddle, whisk) for 20 It planetary mixers	PNC 650122	

#### APPROVAL:





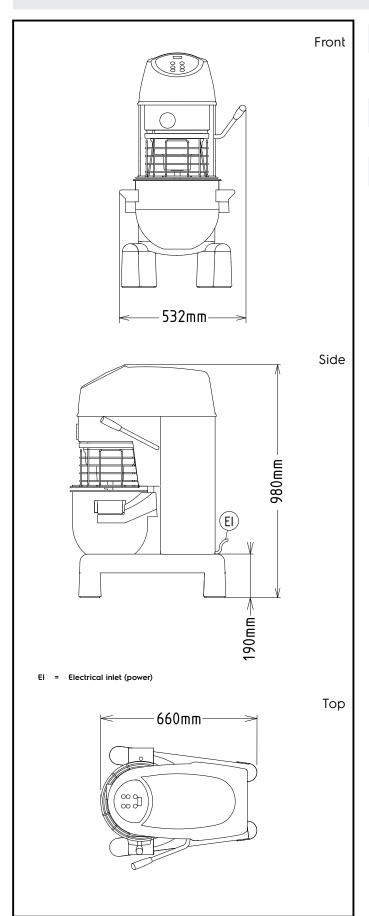
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Whisk 20 It	PNC 653109	
• Spiral Hook 20 It	PNC 653114	
Paddle 20 It	PNC 653116	
<ul> <li>Reinforced Whisk 20 It (for heavy duty use)</li> </ul>	PNC 653254	
Stainless steel table for 20 lt planetary mixer	PNC 653434	





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#### **Electric**

Supply voltage:

**600240 (XBE20TB)** 200-240 V/1N ph/50/60 Hz

Electrical power max.: 1.01 kW

Capacity:

**Performance (up to):** 6 kg/Cycle

Capacity: ISO 9001; ISO 14001 litres

**Key Information:** 

External dimensions, Width: 521 mm
External dimensions, Depth: 685 mm
External dimensions, Height: 980 mm
Shipping weight: 87 kg
Net weight (kg): 76

Cold water paste: 6 kg with Spiral hook Egg whites: 1SO 9001 with Whisk

