

Planetary Mixers

Planetary Mixer, 30 lt. - Electronic

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


600266 (XBE30B)

30 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with electronic speed variation. Equipped with spiral hook, paddle and whisk

Short Form Specification

Item No.

Floor model, suitable for all kneading, blending and whipping operations. Body in non-corrosive material with 18/8 (AISI 302) 30 litre capacity stainless steel bowl. Powerful asynchronous motor (1100 W) with an electronic speed variator (10 speed levels from 30 to 180 rpm). Water protected planetary system. Pivoting and removable wire safety screen. Removable and dismantled solid safety screen - made of a bisphenol-A free (BPA) copolyester. 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 timer (60 min), which switches off the machine at the end of the cycle. Continuous operation position. 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.
- 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 appliance overall).
- 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 for perfect stability.

Included Accessories

- 1 of Bowl 30 lt mixer PNC 650123
- 1 of Spiral Hook 30 lt PNC 653161
- 1 of Paddle 30 lt PNC 653165
- 1 of Whisk 30 lt PNC 653166

Optional Accessories

- Bowl 30 lt mixer PNC 650123

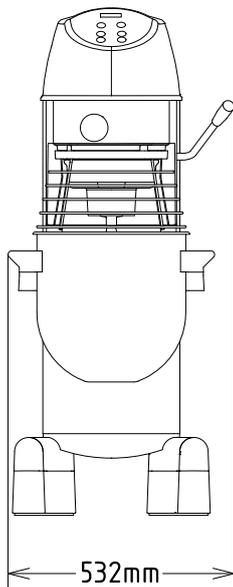
APPROVAL: _____



- 10 lt reduction kit (bowl, spiral hook, paddle, whisk) and removable spout for 30 lt planetary mixers PNC 650124
- 20 lt reduction kit (bowl, spiral hook, paddle, whisk) for 30 lt planetary mixers PNC 650125
- Spiral Hook 30 lt PNC 653161
- Paddle 30 lt PNC 653165
- Whisk 30 lt PNC 653166
- Reinforced Whisk 30 lt (for heavy duty use) PNC 653253
- Kit wheels for 20/30/40 litre planetary mixers (only XB models) PNC 653552
- Bowl trolley for 30 lt planetary mixers (cannot be used with wheel kit 653552) PNC 653562



Front


Electric

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

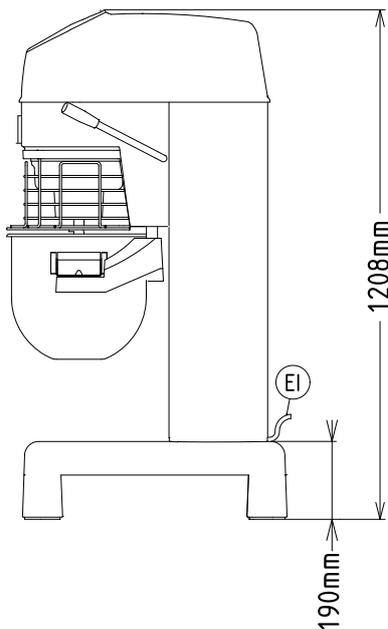
Capacity:

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

Side



EI = Electrical inlet (power)

Top

