

Planetary Mixers Planetary Mixer, 30 It - with Hub (Marine)

ITEM #	 	 
MODEL #		
NAME #		
SIS #		 
AIA #		

		Main Features
		<ul> <li>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.</li> </ul>
		<ul> <li>Delivered with:</li> <li>-Spiral Hook, Paddle, Wire Whisk and Mixing Bowl for 30 lt</li> </ul>
		-Accessory drive hub (accessories are not included)
		<ul> <li>Waterproof touch button control panel with timer setting and display.</li> <li>Mechanical speed variator.</li> </ul>
		• Maximum capacity (flour, with 60% of hydration) 7 kg, suitable for 100-300 meals per service.
		<ul> <li>Wire safety screen fitted with a removable chute to add products while working, thus ensuring operator safety.</li> </ul>
		Pivoting and removable wire safety screen for easier and better cleaning.
	30 It Planetary Mixer with mechanical speed variation. Equipped with spiral hook,	<ul> <li>Raising and lowering of the bowl controlled by lever with an automatic locking of the bowl when in the raised position.</li> </ul>
600297 (XBM30AS14N)		<ul> <li>Safety device will automatically stop the machine when the bowl is lowered.</li> </ul>
		Construction
	paddle, whisk and H type accessory hub - Marine	Body in non-corrosive material.
		Height adjustable feet.
		<ul> <li>Sturdy construction with mechanically welded strong metal frame.</li> </ul>
Short Form Specifi	ication	• 302 AISI Stainless steel bowl - 30 lt. capacity.
		Asynchronous motor with high start-up torque.
Item No.		<ul> <li>8 speeds, from 35 to 180 prm, to be lever operated while the machine is working, according to the too and the mixture hardness.</li> </ul>
Body in non-corrosive material with	ng, blending and whipping operations. 18/8 (AISI 302) 30 litre capacity stainless motor (750 W) with mechanical speed	<ul> <li>Water protected planetary system (IP55 electrical controls, IP23 overall machine).</li> <li>Power: 750 watts.</li> </ul>
-	p 180 rpm). Water protected planetary	<ul> <li>Power: 750 watts.</li> <li>Planetary movement based on self lubricating</li> </ul>
	e safety screen. Water proof (IP55) and ith 60 min. timer. A safety device will	gears, eliminating any risk of leaks.
automatically stop the machine who	en the bowl is lowered. Adjustable feet	Included Accessories
included).	y drive hub type H (accessories are not	1 of Spiral Hook 30 lt PNC 653161
Supplied with 3 tools: spiral hook, p	addle and whisk.	• 1 of Paddle 30 lt PNC 653165
		• 1 of Whisk 30 lt PNC 653166
		Optional Accessories
		Spiral Hook 30 It PNC 653161
		Paddle 30 It     PNC 653165
		Paddle 30 It PNC 653165     Whisk 30 It PNC 653166
		Paddle 30 It     PNC 653165
		<ul> <li>Paddle 30 It</li> <li>Whisk 30 It</li> <li>PNC 653165 □</li> <li>PNC 653166 □</li> <li>Puree strainer for H hub supplied PNC 653187 □</li> <li>with 1 screw and 3 grids of 1.5, 3</li> </ul>
		<ul> <li>Paddle 30 It</li> <li>Whisk 30 It</li> <li>Puree strainer for H hub supplied</li> <li>PNC 653166 In the supplied</li> <li>PNC 653187 In the supplied</li> <li>PNC 653187 In the supplied</li> <li>PNC 653187 In the supplied</li> <li>PNC 653225 In the supplied</li> <li>PNC 653</li></ul>

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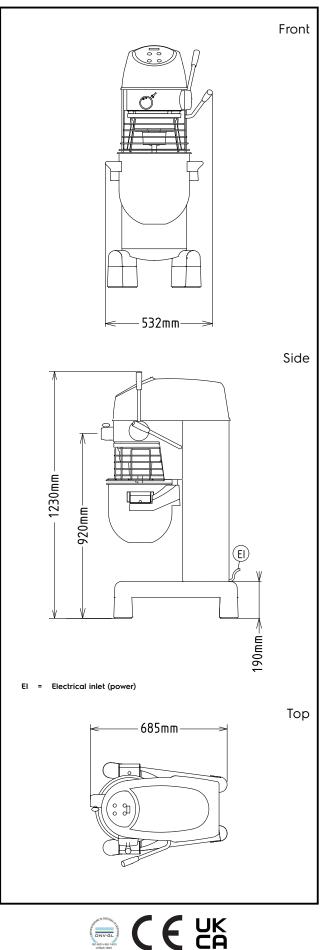


- Kit wheels for 20/30/40 litre PNC 653552 planetary mixers (only XB models)
  Bowl trolley for 30 lt planetary mixers PNC 653562 (cannot be used with wheel kit 653552)
- Aluminium external support for 70 PNC 653720 mm meat mincer (includes tray and pusher) H HUB To be combined with a meat mincer kit
- Aluminium meat mincer kit 70 mm PNC 653721
   Enterprise cut, includes blade (3 discs, diam. 4.5 6 and 8 mm)
- Stainless steel meat mincer kit 70 mm PNC 653722
   Enterprise cut, includes blade (3 discs, diam. 4.5 6 and 8 mm)
- Stainless steel meat mincer kit 70 mm PNC 653723
   1/2 Unger cut, includes blade (4 discs, diam. 0, 3 4.5 and 8 mm)



# Electrolux PROFESSIONAL

## Planetary Mixers Planetary Mixer, 30 lt - with Hub (Marine)



## Electric

## Supply voltage:

 600297 (XBM30AS14N)
 208-230 V/1N ph/60 Hz

 Electrical power max.:
 0.75 kW

 Total Watts:
 0.75 kW

#### Capacity:

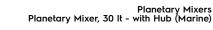
Performance (up to): Capacity:

#### Key Information:

External dimensions, Width: External dimensions, Depth: External dimensions, Height: Shipping weight: Cold water paste: Egg whites: 532 mm 685 mm 1230 mm 116 kg 7 kg with Spiral hook 50 with Whisk

7 kg/Cycle

30 litres



The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.