

Planetary Mixers

Planetary Mixer, 30 lt - with Hub (Marine)

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

600297 (XBM30AS14N)

30 lt Planetary Mixer with mechanical speed variation. Equipped with spiral hook, paddle, whisk and H type accessory hub - Marine

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 (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. Adjustable feet for stability. Equipped with accessory drive hub type H (accessories are not included).

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, Wire Whisk and Mixing Bowl for 30 lt
 - Accessory drive hub (accessories are not included)
- Waterproof touch button control panel with timer setting and display.
- Mechanical 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.

Construction

- Body in non-corrosive material.
- Height adjustable feet.
- Sturdy construction with mechanically welded strong metal frame.
- 302 AISI Stainless steel bowl - 30 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.
- Water protected planetary system (IP55 electrical controls, IP23 overall machine).
- Power: 750 watts.
- Planetary movement based on self lubricating gears, eliminating any risk of leaks.

Included Accessories

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

Optional Accessories

- Spiral Hook 30 lt PNC 653161 ☐
- Paddle 30 lt PNC 653165 ☐
- Whisk 30 lt PNC 653166 ☐
- 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 30 lt (for heavy duty use) PNC 653253 ☐

APPROVAL: _____



Electrolux
PROFESSIONAL

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- 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 ☐
- 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 ☐

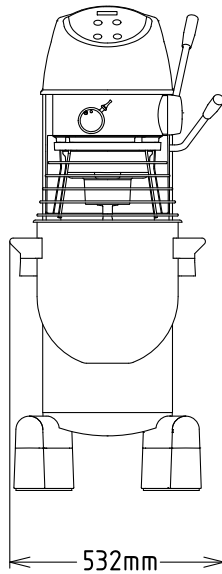


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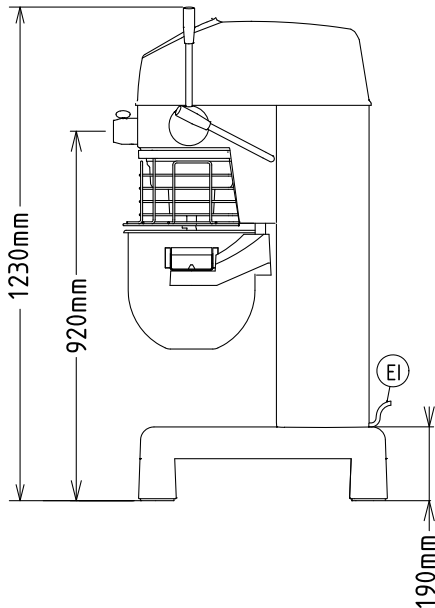
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Front

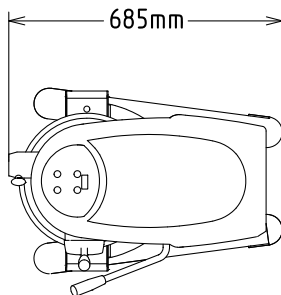


Side



EI = Electrical inlet (power)

Top



Electric

Supply voltage:	208-230 V/1N ph/60 Hz
Electrical power, max:	0.75 kW
Total Watts:	0.75 kW

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:	1230 mm
Shipping weight:	116 kg
Cold water paste:	7 kg with Spiral hook
Egg whites:	50 with Whisk