

Planetary Mixers Planetary Mixer, 30 It. Mechanical



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). Removable and dismantled solid safety screen - made of a bisphenol-A free (BPA) copolyester. Water protected planetary system. Pivoting and removable wire safety screen. Water proof (IP55) and flat touch button control panel with 60 min. timer. Bowl detction device allows the mixer to switch on only when the bowl and the safety screen are properly installed and positioned together. Adjustable feet for stability. Supplied with 3 tools: spiral hook, paddle and whisk.

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		

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

• Bowl 30 It mixer

PNC 650123 🛛

PNC 650123

APPROVAL:



- 10 It reduction kit (bowl, spiral hook, PNC 650124 paddle, whisk) and removable spout for 30 It planetary mixers
- 20 It reduction kit (bowl, spiral hook, PNC 650125 paddle, whisk) for 30 It planetary mixers

•	Spiral Hook 30 It	PNC 653161	
٠	Paddle 30 It	PNC 653165	
•	Whisk 30 lt	PNC 653166	
•	Reinforced Whisk 30 It (for heavy duty use)	PNC 653253	

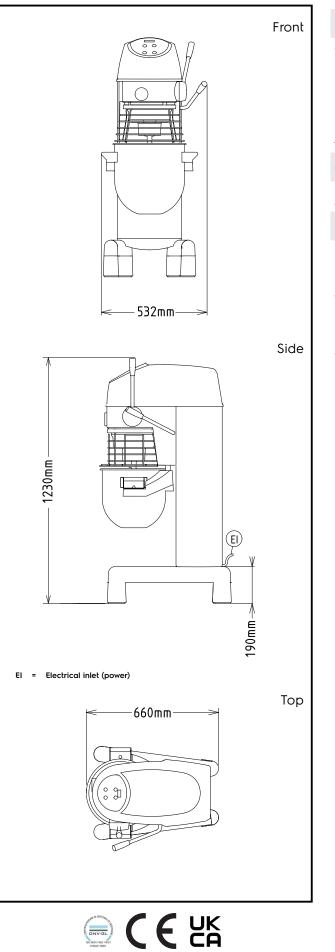
- Kit wheels for 20/30/40 litre PNC 653552 planetary mixers (only XB models)
- Bowl trolley for 30 It planetary mixers PNC 653562 (cannot be used with wheel kit 653552)



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

Electrolux PROFESSIONAL

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Electric	
Supply voltage: 600263 (XBMF30S5)	220-240 V/1N ph/50 Hz 200-240/380-415 V/3 ph/50
600264 (XBM30B3)	Hz 200-220/380-440 V/3 ph/60
600265 (XBM30B36) Electrical power max.: Total Watts:	Hz 0.75 kW 0.75 kW
Capacity:	
Performance (up to): Capacity:	7 kg/Cycle 30 litres
Key Information:	
External dimensions, Width: External dimensions, Depth: External dimensions, Height: Shipping weight:	532 mm 685 mm 1230 mm
600263 (XBMF30S5) 600264 (XBM30B3) 600265 (XBM30B36) Cold water paste:	111 kg 110 kg 112 kg 7 kg with Spiral hook
Egg whites:	50 with Whisk

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