

Planetary Mixers Stainless Steel Planetary Mixer, 20 It. - Floor Model, with Hub

ITEM #
MODEL #
NAME #
<u>SIS #</u>
AIA #

		Main Features		
		 Professional beater mixe basic mixer functions: knea mixing of semi-liquid pro various sauces. 	ding of all sort of pastes,	
		 Delivered with: Spiral Hook, Paddle, Wire for 20 It 	Whisk and Mixing Bowl	
		-Accessory drive hub included)	(accessories are not	
		Waterproof touch button of setting and display.	control panel with timer	
		Mechanical speed variato	r.	
		 Wire safety screen fitted v to add products while v operator safety. 		
		Pivoting and removable easier and better cleaning		
		 Maximum capacity (flour, kg, suitable for 50-150 med 	with 60% of hydration) 6 als per service.	
600231 (XBM20AXB3)	20 It stainless steel Planetary	 Raising and lowering of lever with an automatic lo in the raised position. 	he bowl controlled by cking of the bowl when	
Mixer, bowl detection device and SOLID BPA free safety screen, with mechanical speed variation	Mixer, bowl detection device and SOLID BPA free safety screen, with mechanical speed variation. Floor model. Equipped with	 Safety device will automal when the bowl is lowered. 	ically stop the machine	
		Bowl detection device all on only when the bowl and	d the solid safety screen	
		 are properly installed and Solid BPA-free safety scree steel wire one, limits the 	n, covering the stainless flour and unsafe dust	
		particles when used ir preparation.	bakery and pastry	
Short Form Specifi	cation	Construction		
		Body entirely in stainless s	teel.	
Item No.		302 AISI Stainless steel ba		
Floor model, suitable for all kn	eading, blending and whipping	Asynchronous motor with high start-up torque.		
operations. Body in stainless steel with 20 litre 18/8 (AISI 302) 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. Removable and dismantled solid safety screen - made of a bisphenol-A free		• 8 speeds, from 35 to 180 prm, to be lever operated while the machine is working, according to the tool and the mixture hardness.		
		Planetary movement based on self lubricating gears, eliminating any risk of leaks.		
		• Water protected planetary system (IP55 electrical controls, IP23 overall machine).		
		• Power: 750 watts.	·	
		The solid safety screen and the stainless steel wire structure are both removable and dismantled for		
	tion device allows the mixer to nd the safety screen are properly	cleaning and are dishwas	her safe.	
•	ner. Adjustable feet for stability.	 Adjustable feet for perfect 	stability.	
	hub type H (accessories are not	Included Accessories	5	
included).		• 1 of Bowl 20 lt mixer	PNC 650121	
Supplied with 3 tools: spiral ho	ok, paddle and whisk.	• 1 of Whisk 20 lt	PNC 653109	
		• 1 of Spiral Hook 20 lt	PNC 653114	
		• 1 of Paddle 20 It	PNC 653116	
		Optional Accessories	5	
		Bowl 20 lt mixer	PNC 650121 🛛	

APPROVAL:



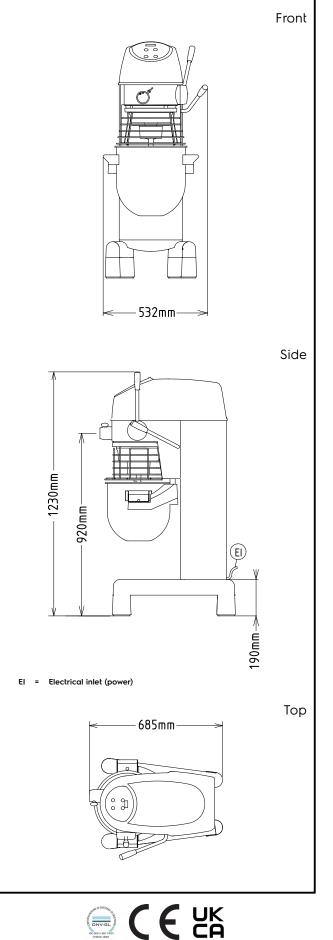
 10 It reduction kit (bowl, spiral hook, paddle, whisk) for 20 It planetary mixers 	PNC 650122	
 Whisk 20 lt Spiral Hook 20 lt Paddle 20 lt Puree strainer for H hub supplied with 1 screw and 3 grids of 1.5, 3 and 6 mm 	PNC 653109 PNC 653114 PNC 653116 PNC 653187	
 Vegetable cutter, attachment type H, disconnectable drive, for planetary mixers 	PNC 653225	
Reinforced Whisk 20 It (for heavy duty use)	PNC 653254	
• Kit wheels for 20/30/40 litre planetary mixers (only XB models)	PNC 653552	
 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	PNC 653723	

- 1/2 Unger cut, includes blade (4 discs, diam. 0, 3 - 4.5 and 8 mm)





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Supply voltage:	200-240/380-415 V/3 ph/50 Hz
Capacity:	
Performance (up to): Capacity:	6 kg/Cycle 20 litres
Key Information:	
External dimensions, Width: External dimensions, Depth: External dimensions, Height: Shipping weight: Cold water paste: Egg whites:	521 mm 685 mm 1230 mm 111 kg 6 kg with Spiral hook 32 with Whisk

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