Planetary Mixers
Stainless Steel Planetary Mixer, 80 lt. - Electronic

600291 (XBE80XB3)

80 lt stainless steel Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with electronic speed variation, timer, motorized bowl movement and bowl lighting. Equipped with stainless steel spiral hook, paddle, whisk and bowl trolley

Short Form Specification

Item No.

Floor model, suitable for all kneading, blending and whipping operations. Stainless steel body and 18/8 (AISI 302) 80 litre stainless steel bowl and bowl trolley. Powerful asynchronous motor (4000 W) with electronic speed variator (10 speed levels from 20 to 180 rpm). Motor and mechanism are protected against overloading. Heavy duty safety screen. Removable and dismantled solid safety screen - made of a bisphenol-A free (BPA) copolyester. Control panel with timer and bowl lighting. Geared motor drive system to raise and lower the bowl. Bowl detection device allows the mixer to switch on only when the bowl and the safety screen are properly installed and positioned together. Supplied with 3 tools: stainless steel spiral kneading hook, cast aluminium paddle and stainless steel wire whisk.

Main Features

- Professional beater mixer for kneading, mixing and whisking all types of food products.
- Delivered with:
  -stainless steel spiral kneading hook, cast aluminum paddle, 302 AISI stainless steel whisk, mixing bowl for 80 lt and bowl trolley
- Electronic speed variator.
- Maximum capacity (flour, with 60% of hydration) 25 kg, suitable for 400-800 meals per service.
- Waterproof control panel with timer and speed setting knobs.
- Wire safety screen fitted with a removable chute to add products while working, thus ensuring operator safety.
- Geared motor drive system activates the raising and lowering of the bowl and bowl lighting.
- Safety device will automatically stop the machine if the screen is lifted.
- 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 entirely in stainless steel.
- 302 AISI Stainless steel bowl - 80 lt. capacity.
- Asynchronous motor with high start-up torque.
- 10 speeds form 20 to 180 rpm (planetary movement) to adjust to the selected tool and the mixture hardness.
- Water protected planetary system (IP55 electrical controls, IP23 overall machine).
- Overload protected planetary system and motor.
- Height adjustable feet.
- Power: 4000 watts.
- Adjustable feet to perfect stability.

Included Accessories

• 1 of Bowl 80 lt mixer	PNC 650130
• 1 of Stainless steel (AISI 303) Spiral Hook for 80 lt planetary mixers	PNC 653133
• 1 of Whisk 80 lt	PNC 653134
• 1 of Paddle 80 lt	PNC 653135
• 1 of Bowl trolley for 40/60/80 lt planetary mixers	PNC 653585

Optional Accessories

• Bowl 80 lt mixer	PNC 650130 ❑
• 60 lt reduction kit (bowl, spiral hook, paddle, whisk) for 80 lt planetary mixers	PNC 650131 ❑
• Stainless steel (AISI 303) Spiral Hook for 80 lt planetary mixers	PNC 653133 ❑
• Whisk 80 lt	PNC 653134 ❑

APPROVAL:

- Paddle 80 lt   PNC 653135   ❑
- Bowl scraper 80 lt   PNC 653443   ❑
- Bowl trolley for 40/60/80 lt planetary   PNC 653585   ❑
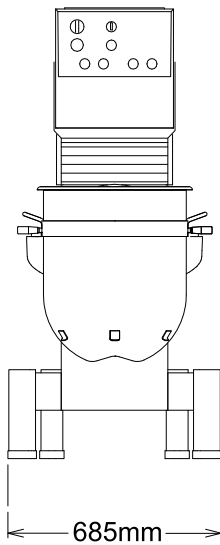 mixers

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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.

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Front

685mm

Side

1650mm
1445mm

400mm

EI = Electrical inlet (power)

Top

400mm
570mm

1050mm

Electric

Supply voltage:
600291 (XBE80XB3) 380-440 V/3N ph/50/60 Hz

Capacity:

Performance (up to): 25 kg/Cycle
Capacity: 80 litres

Key Information:

External dimensions, Width: 685 mm
External dimensions, Depth: 1050 mm
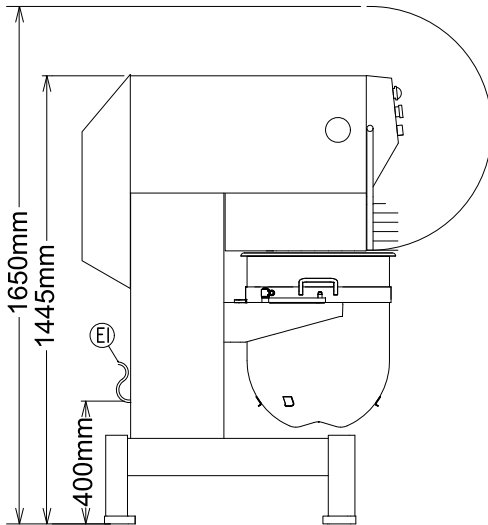**External dimensions, Height:** 1445 mm
Shipping weight: 345 kg
Net weight (kg): 305
Cold water paste: 25 kg with Spiral hook
Egg whites: 120 with Whisk

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