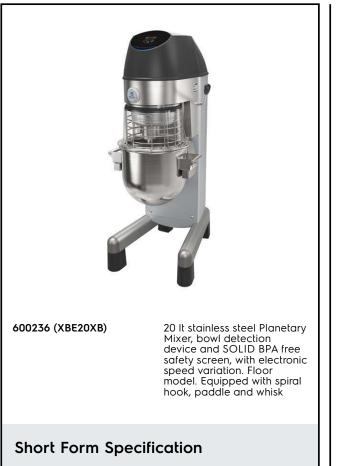


## **Planetary Mixers** Stainless Steel Planetary Mixer, 20 It. - Floor model - Electronic



#### Item No.

Floor model, suitable for all kneading, blending and whipping operations. Body in stainless steel with stainless steel 20 litre capacity bowl. Powerful asynchronous motor (900 W) with an electronic speed variator (10 speed levels from 35 to 180 rpm). Water protected planetary system. Pivoting and removable wire safety screen. 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 (BPA) copolyester. Bowl detction device allows the mixer to switch on only when the bowl and the safety screen are properly installed and positioned together. Water proof (IP55) and flat touch button control panel with 60 min. timer, which switches off the machine at the end of the cycle. Start/stop button. Adjustable feet for stability.

Supplied with 3 tools: spiral hook, paddle and whisk.

ITEM #	
MODEL #	
NAME #	
<u>SIS #</u>	
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.
- Waterproof touch button control panel with timer, speed setting and display.
- Electronic speed variator.
- Wire safety screen fitted with a removable chute to add products while working, thus ensuring operator safety.
- Maximum capacity (flour, with 60% of hydration) 6 kg, suitable for 50-150 meals per service.
- 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.
- Delivered with: -Spiral Hook, Paddle, Wire Whisk and Mixing Bowl for 20 lt
- Bowl detection device allows the mixer to switch on only when the bowl and the solid safety screen are properly installed and positioned together.
- 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.

### Construction

- Body entirely in stainless steel.
- 302 AISI Stainless steel bowl 20 lt. capacity.
- Asynchronous motor with high start-up torque.
- 10 speeds from 30 to 180 rpm (planetary movement), to adjust to the selected tool and mixture hardness.
- Planetary movement based on self lubricating gears, eliminating any risk of leaks.
- Water protected planetary system (IP55 electrical controls, IP34 overall machine).
- Power: 900 watts.
- 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 20 lt mixer • 1 of Whisk 20 lt

•

- PNC 653109 • 1 of Spiral Hook 20 lt PNC 653114
- PNC 653116 • 1 of Paddle 20 lt

### **Optional Accessories**

 Bowl 20 It mixer PNC 650121 10 It reduction kit (bowl, spiral PNC 650122 hook, paddle, whisk) for 20 lt planetary mixers

PNC 650121

APPROVAL:



• Kit wheels for 20/30/40 litre planetary mixers (only XB models)

•	Whisk 20 It	PNC 653109	
•	Spiral Hook 20 It	PNC 653114	
•	Paddle 20 It	PNC 653116	
•	Reinforced Whisk 20 It (for heavy duty use)	PNC 653254	

PNC 653552

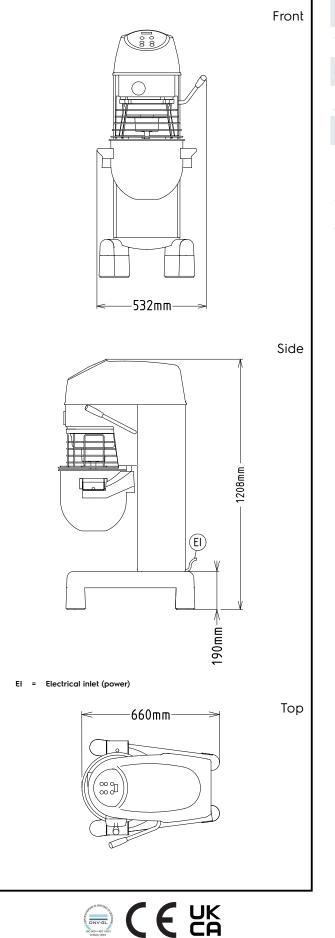
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Planetary Mixers Stainless Steel Planetary Mixer, 20 It. - Floor model - Electronic

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

# Electrolux PROFESSIONAL

## Planetary Mixers Stainless Steel Planetary Mixer, 20 It. - Floor model - Electronic



Electric	
Supply voltage: 600236 (XBE20XB)	200-240 V/1N ph/50/60 Hz
Capacity:	
Performance (up to): Capacity:	6 kg/Cycle ISO 9001; ISO 14001 litres
Key Information:	
External dimensions, Width: External dimensions, Depth: External dimensions, Height: Shipping weight: Net weight (kg): Cold water paste: Egg whites:	532 mm 685 mm 1208 mm 102 kg 95 6 kg with Spiral hook ISO 9001 with Whisk

Planetary Mixers Stainless Steel Planetary Mixer, 20 It. - Floor model - Electronic

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