

Planetary Mixers

Stainless Steel Planetary Mixer, 20 lt. - Floor model - Electronic

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


600236 (XBE20XB)

20 lt stainless steel Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with electronic speed variation. Floor model. Equipped with spiral hook, paddle and whisk

Short Form Specification

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 detection device allows the mixer to switch on only when the bowl and the safety screen are properly installed and positioned together. Waterproof (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.

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 | PNC 650121 |
| • 1 of Whisk 20 lt | PNC 653109 |
| • 1 of Spiral Hook 20 lt | PNC 653114 |
| • 1 of Paddle 20 lt | PNC 653116 |

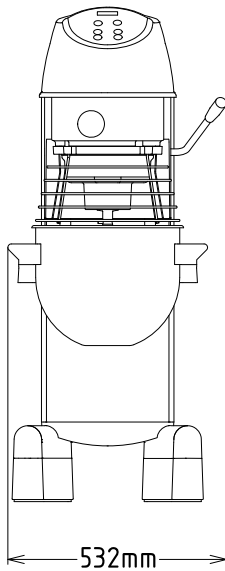
Optional Accessories

- | | | |
|---|------------|--------------------------|
| • Bowl 20 lt mixer | PNC 650121 | <input type="checkbox"/> |
| • 10 lt reduction kit (bowl, spiral hook, paddle, whisk) for 20 lt planetary mixers | PNC 650122 | <input type="checkbox"/> |

APPROVAL: _____

- Whisk 20 lt PNC 653109
- Spiral Hook 20 lt PNC 653114
- Paddle 20 lt PNC 653116
- Reinforced Whisk 20 lt (for heavy duty use) PNC 653254
- Kit wheels for 20/30/40 litre planetary mixers (only XB models) PNC 653552

Front


Electric
Supply voltage:

600236 (XBE20XB) 200-240 V/1N ph/50/60 Hz

Capacity:
Performance (up to): 6 kg/Cycle

Capacity: 20 litres

Key Information:
External dimensions, Width: 532 mm

External dimensions, Depth: 685 mm

External dimensions, Height: 1208 mm

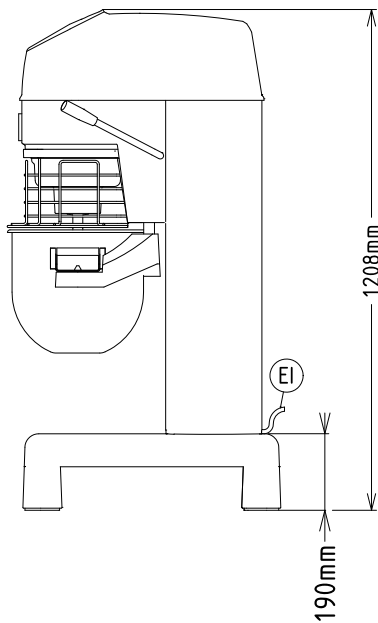
Shipping weight: 102 kg

Net weight (kg): 95

Cold water paste: 6 kg with Spiral hook

Egg whites: 32 with Whisk

Side



EI = Electrical inlet (power)

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