

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

ITEM #	
MODEL #	
MODEL #	
NAME #	
SIS #	
AIA#	



600236 (XBE20XB)

20 It 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 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.

#### **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 appliance overall).
- 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 for 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 It mixer	PNC 650121 🗆	)
<ul> <li>10 It reduction kit (bowl, spiral hook, paddle, whisk) for 20 It planetary mixers</li> </ul>	PNC 650122 🗆	)

#### APPROVAL:





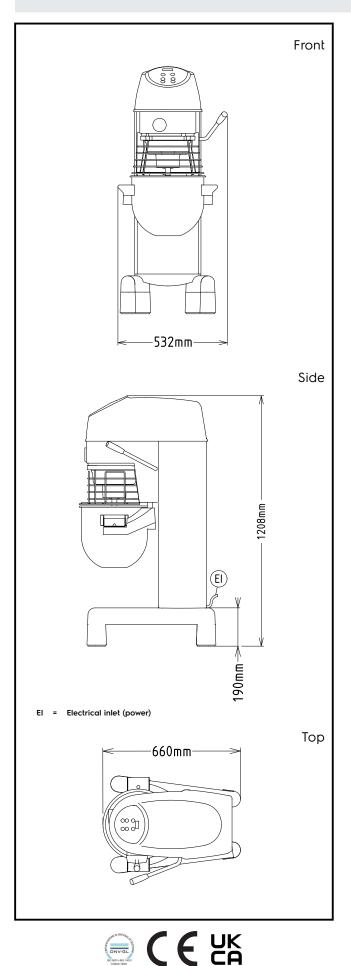
## Planetary Mixers Stainless Steel Planetary Mixer, 20 It. - Floor model - Electronic

PNC 653109	
PNC 653114	
PNC 653116	
PNC 653254	
PNC 653552	
	PNC 653114 PNC 653116 PNC 653254





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**Electric** Supply voltage: 200-240 V/1N ph/50/60 Hz Capacity: Performance (up to): 6 kg/Cycle 20 litres Capacity:

**Key Information:** 

External dimensions, Width: 532 mm External dimensions, Depth: 685 mm 1208 mm External dimensions, Height: Shipping weight: 102 kg Net weight (kg): 95

Cold water paste: 6 kg with Spiral hook 32 with Whisk Egg whites:

