

Planetary Mixers Stainless Steel Planetary Mixer, 30 It. - Floor model - Electronic



removable wire safety screen. 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. Water proof (IP55) and flat touch button control panel with timer (60 min), which switches off the machine at the end of the cycle. Continuous operation position. Start/ stop button. Adjustable feet for stability. Supplied with 3 tools: spiral hook, paddle and whisk.

ITEM #		
MODEL #	 	 
NAME #	 	 
SIS #		
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.
- Delivered with:
- -Spiral Hook, Paddle, Whisk and Mixing Bowl for 30 lt
- Waterproof touch button control panel with timer, speed setting and display.
- Electronic speed variator.
- Maximum capacity (flour, with 60% of hydration) 7 kg, suitable for 100-300 meals per service.
- Wire safety screen fitted with a removable chute to add products while working, thus ensuring operator safety.
- 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.
- 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 30 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.
- Water protected planetary system (IP55 electrical controls, IP34 overall machine).
- Planetary movement based on self lubricating gears, eliminating any risk of leaks.
- Power: 1100 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 30 lt mixer

• 1 of Whisk 30 lt

- 1 of Spiral Hook 30 lt
  1 of Paddle 30 lt
  - PNC 653165
  - PNC 653166

PNC 650123

PNC 653161

### **Optional Accessories**

• Bowl 30 It mixer PNC 650123 🗅

#### APPROVAL:

Excellence



- 10 It reduction kit (bowl, spiral hook, PNC 650124 paddle, whisk) and removable spout for 30 It planetary mixers
- 20 It reduction kit (bowl, spiral hook, PNC 650125 paddle, whisk) for 30 It planetary mixers

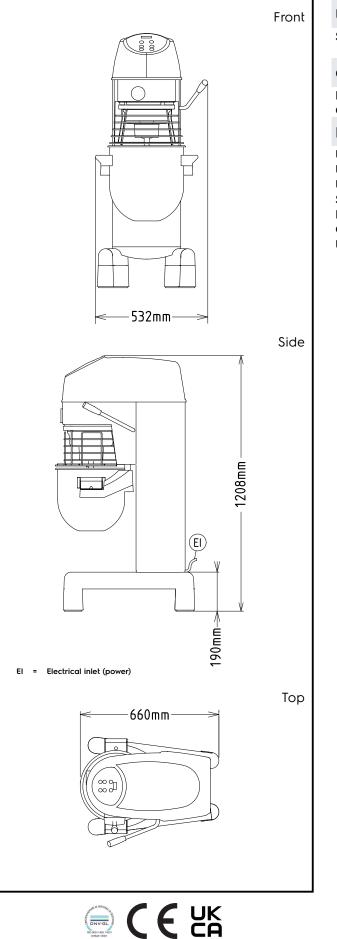
•	Spiral Hook 30 It	PNC 653161	
•	Paddle 30 It	PNC 653165	
•	Whisk 30 lt	PNC 653166	
•	Reinforced Whisk 30 It (for heavy duty use)	PNC 653253	

- Kit wheels for 20/30/40 litre PNC 653552 planetary mixers (only XB models)
- Bowl trolley for 30 It planetary mixers PNC 653562 (cannot be used with wheel kit 653552)



# Electrolux PROFESSIONAL

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Electric	
Supply voltage: 600262 (XBE30XB)	200-240 V/1N ph/50/60 Hz
Capacity:	
Performance (up to): Capacity:	7 kg/Cycle 30 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 105 kg 100 7 kg with Spiral hook 50 with Whisk

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