



### **600234 (XBM20SXTB3)**

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

## **Main Features**

- Delivered with: - Spiral Hook, Paddle, Wire Whisk and Mixing Bowl for 20 lt
- Raising and lowering of the bowl controlled by lever with an automatic locking of the bowl when in the raised position.
- Mechanical speed variator.
- Pivoting and removable wire safety screen for easier and better cleaning.
- Safety device will automatically stop the machine when the bowl is lowered.
- Waterproof touch button control panel with timer setting and display.
- Wire safety screen fitted with a removable chute to add products while working, thus ensuring operator safety.
- 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.
- Maximum capacity (flour, with 60% of hydration) 6 kg, suitable for 50-150 meals per service.
- 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**

- Power: 750 watts.
- 8 speeds, from 35 to 180 prm, to be lever operated while the machine is working, according to the tool and the mixture hardness.
- Body entirely in stainless steel.
- Planetary movement based on self lubricating gears, eliminating any risk of leaks.
- Asynchronous motor with high start-up torque.
- 302 AISI Stainless steel bowl - 20 lt capacity.
- Water protected planetary system (IP55 electrical controls, IP23 overall machine).
- Compact design for table top installations.
- 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

PNC Code	Description	Quantity
650121	Bowl 20 lt mixer	1
653109	Whisk 20 lt	1
653114	Spiral Hook 20 lt	1
653116	Paddle 20 lt	1

## Optional Accessories

PNC Code	Description
<b>Bowls/tools</b>	
650121	Bowl 20 lt mixer
650122	10 lt reduction kit (bowl, spiral hook, paddle, whisk) for 20 lt planetary mixers
653109	Whisk 20 lt
653114	Spiral Hook 20 lt
653116	Paddle 20 lt
653254	Reinforced Whisk 20 lt (for heavy duty use)
<b>Trolleys/tables</b>	
653434	Stainless steel table for 20 lt planetary mixer

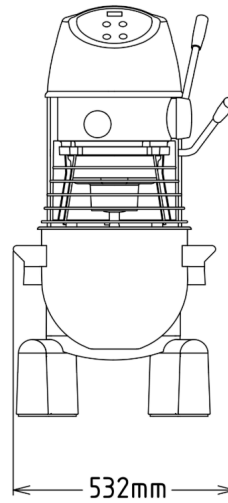


# Technical specifications

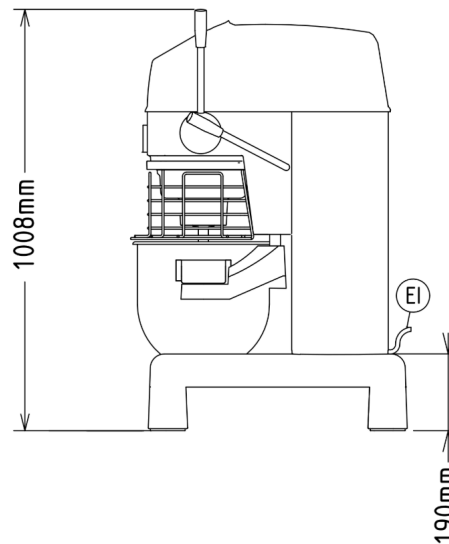
## Electric

Supply voltage:	200-240/380-415 V/3 ph/50 Hz
Capacity:	
Performance (up to):	6 kg/Cycle
Capacity:	20 liters
Key Information:	
External dimensions, Width:	521 mm
External dimensions, Depth:	685 mm
External dimensions, Height:	1010 mm
Shipping weight:	93 kg
Cold water paste:	6 kg with Spiral hook
Egg whites:	32 with Whisk

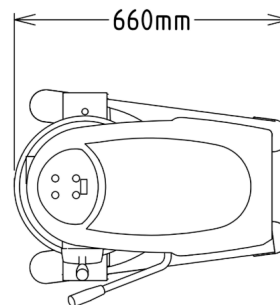
## Front



## Side



## Top



EI = Electrical inlet (power)



Find out more:  
ISO Certificates  
[Electrolux Professional Recognitions](#)

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

26/02/2026

3/3