

**600240 (XBE20TB)**

20 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with electronic 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
- Electronic speed variator.
- 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.
- 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.
- Waterproof touch button control panel with timer, speed setting and display.
- 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: 900 watts.
- 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.
- Sturdy construction with mechanically welded strong metal frame.
- Water protected planetary system (IP55 electrical controls, IP34 appliance overall).
- Body in non-corrosive material.
- Compact design for table top installations.
- 10 speeds from 30 to 180 rpm (planetary movement), to adjust to the selected tool and mixture hardness.
- 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 |
|------------------------|---|
| Bowls/tools | |
| 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) |
| Trolleys/tables | |
| 653434 | Stainless steel table for 20 lt planetary mixer |

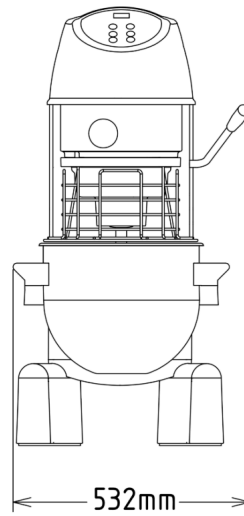


Technical specifications

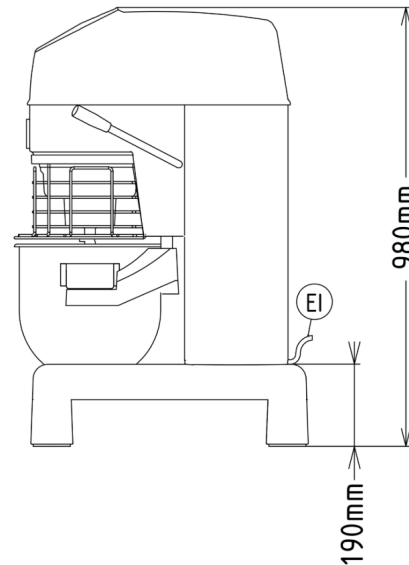
Electric

| | |
|------------------------------|--------------------------|
| Supply voltage: | 200-240 V/1N ph/50/60 Hz |
| Electrical power max.: | 1.01 kW |
| 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: | 980 mm |
| Shipping weight (gross): | 87 kg |
| Net weight (kg): | 76 |
| Cold water paste: | 6 kg with Spiral hook |
| Egg whites: | 32 with Whisk |

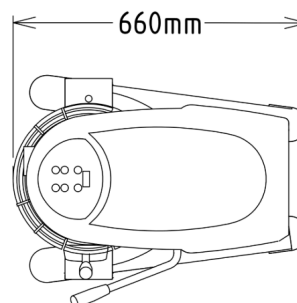
Front



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.

2026/05/11

3/3