

**600242 (XBM20AT3)**

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

600243 (XBM20ATB36)

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

Main Features

- Delivered with: - Spiral Hook, Paddle, Wire Whisk and Mixing Bowl for 20 lt - Accessory drive hub (accessories are not included)
- 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.
- 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, IP23 overall machine).
- Body in non-corrosive material.
- 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
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)
Hub accessories	
653187	Puree strainer for H hub supplied with 1 screw and 3 grids of 1.5, 3 and 6 mm
653225	Vegetable cutter, attachment type H, disconnectable drive, for planetary mixers
653720	Aluminium external support for 70 mm meat mincer (includes tray and pusher) - H HUB - To be combined with a meat mincer kit
653721	Aluminium meat mincer kit 70 mm - Enterprise cut, includes blade (3 discs, diam. 4.5 - 6 and 8 mm)
653722	Stainless steel meat mincer kit 70 mm - Enterprise cut, includes blade (3 discs, diam. 4.5 - 6 and 8 mm)
653723	Stainless steel meat mincer kit 70 mm - 1/2 Unger cut, includes blade (4 discs, diam. 0, 3 - 4.5 and 8 mm)
Trolleys/tables	
653434	Stainless steel table for 20 lt planetary mixer



Technical specifications

600242 600243 Front

Electric

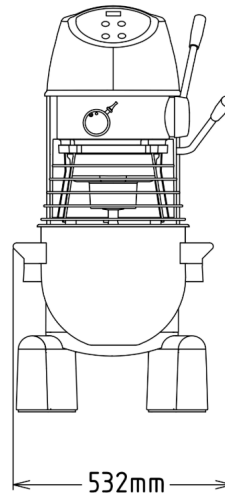
Supply voltage:	200-240/380-415 V/3 ph/50 Hz	200-220/380-440 V/3 ph/60 Hz
-----------------	------------------------------	------------------------------

Capacity:

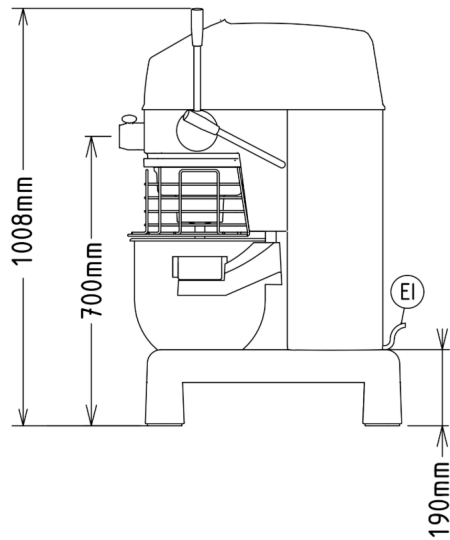
Performance (up to):	6 kg/Cycle	6 kg/Cycle
Capacity:	20 liters	20 liters

Key Information:

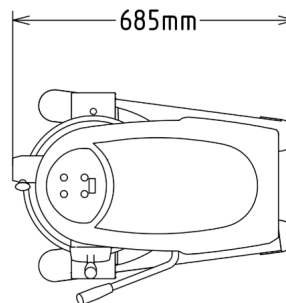
External dimensions, Width:	521 mm	521 mm
External dimensions, Depth:	685 mm	685 mm
External dimensions, Height:	1010 mm	1010 mm
Shipping weight:	94 kg	95 kg
Cold water paste:	6 kg with Spiral hook	6 kg with Spiral hook
Egg whites:	32 with Whisk	32 with Whisk



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.

2026/04/15

3/3