

**600249 (XBM20AB)**

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

**600251 (XBM20AB6)**

20 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with mechanical speed variation. Floor 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, IP34 appliance overall). (only for 600249)
- Body in non-corrosive material.
- 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>Hub accessories</b>   |   |
| 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)                  |
| <b>Other accessories</b> |   |
| 653552                   | Kit wheels for 20/30/40 litre planetary mixers (only XB models)   |



# Technical specifications

600249      600251      Front

## Electric

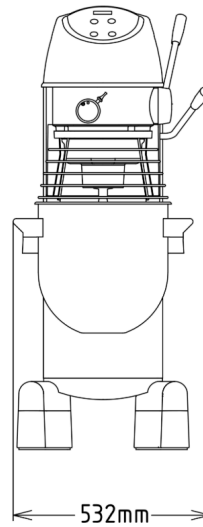
|                 |                          |                          |
|-----------------|--------------------------|--------------------------|
| Supply voltage: | 220-240 V/1N<br>ph/50 Hz | 208-230 V/1N<br>ph/60 Hz |
|-----------------|--------------------------|--------------------------|

## Capacity:

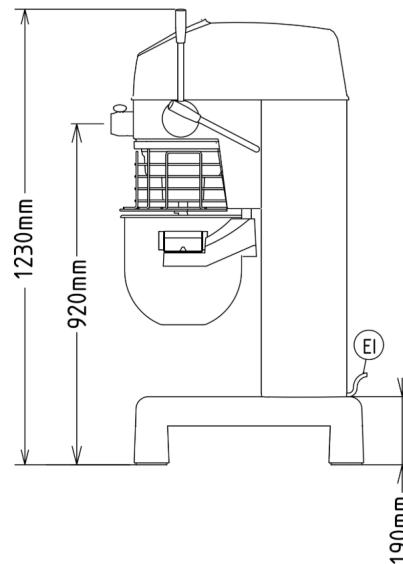
|                      |            |            |
|----------------------|------------|------------|
| Performance (up to): | 6 kg/Cycle | 6 kg/Cycle |
| Capacity:            | 20 liters  | 20 liters  |

## Key Information:

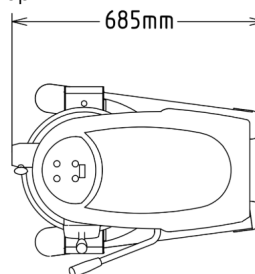
|                              |                          |                          |
|------------------------------|--------------------------|--------------------------|
| External dimensions, Width:  | 521 mm                   | 521 mm                   |
| External dimensions, Depth:  | 685 mm                   | 685 mm                   |
| External dimensions, Height: | 1230 mm                  | 1230 mm                  |
| Shipping weight:             | 114 kg                   | 114 kg                   |
| Cold water paste:            | 6 kg with<br>Spiral hook | 6 kg with<br>Spiral hook |
| Egg whites:                  | 32 with Whisk            | 32 with Whisk            |



Side



Top



EI = Electrical inlet (power)



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