Stainless Steel Planetary Mixer, 30 lt. - with Hub

600259 (XBM30AXB3)
30 lt stainless steel Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with mechanical speed variation. Equipped with spiral hook, paddle, whisk and H type accessory hub

Main Features

- Delivered with: - Spiral Hook, Paddle, Wire Whisk and Mixing Bowl for 30 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) 7 kg, suitable for 100-300 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 - 30 lt. capacity.
- Water protected planetary system (IP55 electrical controls, IP23 overall machine).
- 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.

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

Included Accessories

PNC Code	Description	Quantity
650123	Bowl 30 lt mixer	1
653161	Spiral Hook 30 lt	1
653165	Paddle 30 lt	1
653166	Whisk 30 lt	1

Optional Accessories

PNC Code	Description
Bowls/tools	
650123	Bowl 30 lt mixer
650124	10 lt reduction kit (bowl, spiral hook, paddle, whisk) and removable spout for 30 lt planetary mixers
650125	20 lt reduction kit (bowl, spiral hook, paddle, whisk) for 30 lt planetary mixers
653161	Spiral Hook 30 lt
653165	Paddle 30 lt
653166	Whisk 30 lt
653253	Reinforced Whisk 30 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)
Other accessories	
653552	Kit wheels for 20/30/40 litre planetary mixers (only XB models)
Trolleys/tables	
653562	Bowl trolley for 30 lt planetary mixers (cannot be used with wheel kit 653552)

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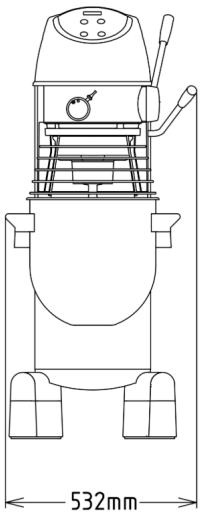
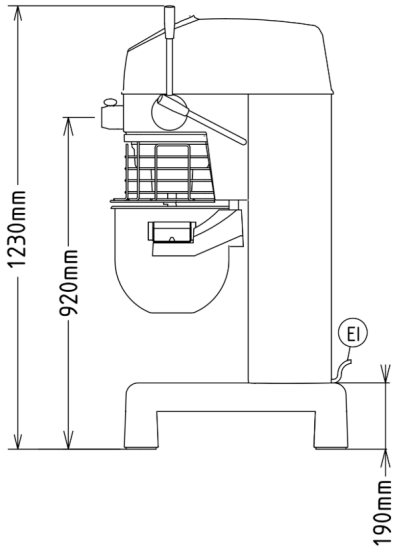
Technical specifications

Electric	
Supply voltage:	200-240/380-415 V/3 ph/50 Hz
Capacity:	
Performance (up to):	7 kg/Cycle
Capacity:	30 liters
Key Information:	
External dimensions, Width:	532 mm
External dimensions, Depth:	685 mm
External dimensions, Height:	1230 mm
Shipping weight (gross):	113 kg
Cold water paste:	7 kg with Spiral hook
Egg whites:	50 with Whisk

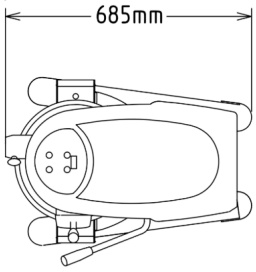
Front



Side



Top



EI = Electrical inlet (power)

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