Electrolux PROFESSIONAL

Planetary Mixers
Planetary Mixer, 20 lt. - Floor Model, with Hub, Three Phase

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



600250 (XBM20AB3)	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
600252 (XBM20AB36)	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

Short Form Specification

Item No. _____

Floor model, suitable for all kneading, blending and whipping operations. Body in non-corrosive material with 20 litre 18/8 (AISI 302) stainless steel bowl. Powerful asynchronous motor (750 W) with mechanical speed variator (8 speed levels from 35 to 180 rpm). Water protected planetary system. Pivoting and removable wire safety screen. Water proof (IP55) and flat touch button control panel with 60 min. timer. A safety device will automatically stop the machine when the bowl is lowered. Removable and dismantled solid safety screen - made of a bisphenol-A free (BPA) copolyester. Bowl detection device allows the mixer to switch on only when the bowl and the safety screen are properly installed and positioned together. Adjustable feet for stability. Equipped with accessory drive hub type H (accessories are not included). Supplied with 3 tools: spiral hook, paddle and whisk.

APPROVAL: _____

Main Features

- 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.
- 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.
- Delivered with:
  - Spiral Hook, Paddle, Wire Whisk and Mixing Bowl for 20 lt
  - Accessory drive hub (accessories are not included)
- Waterproof touch button control panel with timer setting and display.
- Bowl detection device allows the mixer to switch on only when the bowl and the solid safety screen are properly installed and positioned together.
- Mechanical speed variator.
- Wire safety screen fitted with a removable chute to add products while working, thus ensuring operator safety.
- Pivoting and removable wire safety screen for easier and better cleaning.
- Maximum capacity (flour, with 60% of hydration) 6 kg, suitable for 50-150 meals per service.
- 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.

Construction

- Water protected planetary system (IP55 electrical controls, IP34 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 to perfect stability.
- Body in non-corrosive material.
- Sturdy construction with mechanically welded strong metal frame.
- 302 AISI Stainless steel bowl - 20 lt. capacity.
- Asynchronous motor with high start-up torque.
- 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.
- Power: 750 watts.

Included Accessories

• 1 of Bowl 20 lt mixer	PNC 650121
• 1 of Whisk 20 lt	PNC 653109
• 1 of Spiral Hook 20 lt	PNC 653114
• 1 of Paddle 20 lt	PNC 653116

Optional Accessories

• Bowl 20 lt mixer	PNC 650121 ❑

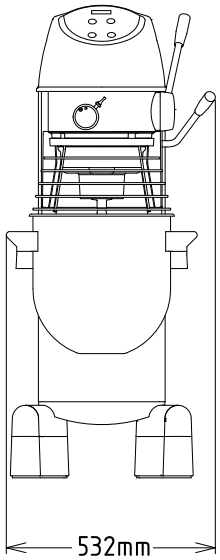
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• 10 lt reduction kit (bowl, spiral hook, paddle, whisk) for 20 lt planetary mixers	PNC 650122	❑
• Whisk 20 lt	PNC 653109	❑
• Spiral Hook 20 lt	PNC 653114	❑
• Paddle 20 lt	PNC 653116	❑
• Puree strainer for H hub supplied with 1 screw and 3 grids of 1.5, 3 and 6 mm	PNC 653187	❑
• Vegetable cutter, attachment type H, disconnectable drive, for planetary mixers	PNC 653225	❑
• Reinforced Whisk 20 lt (for heavy duty use)	PNC 653254	❑
• Kit wheels for 20/30/40 litre planetary mixers (only XB models)	PNC 653552	❑
• Aluminium external support for 70 mm meat mincer (includes tray and pusher) - H HUB - To be combined with a meat mincer kit	PNC 653720	❑
• Aluminium meat mincer kit 70 mm - Enterprise cut, includes blade (3 discs, diam. 4.5 - 6 and 8 mm)	PNC 653721	❑
• Stainless steel meat mincer kit 70 mm - Enterprise cut, includes blade (3 discs, diam. 4.5 - 6 and 8 mm)	PNC 653722	❑
• Stainless steel meat mincer kit 70 mm - 1/2 Unger cut, includes blade (4 discs, diam. 0, 3 - 4.5 and 8 mm)	PNC 653723	❑

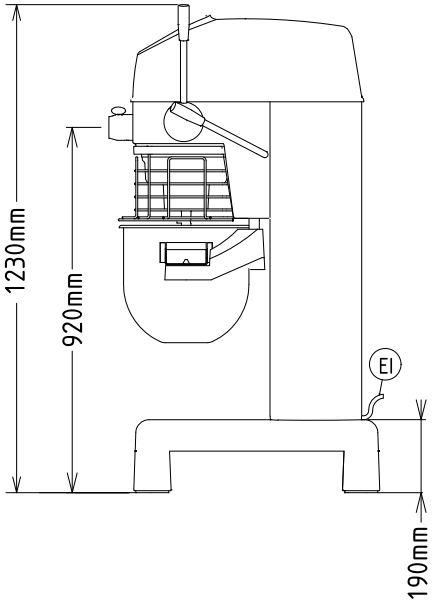
The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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Front

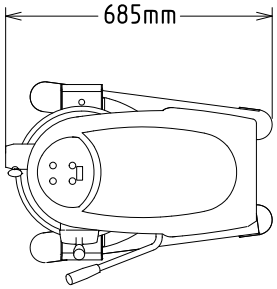


Side



EI = Electrical inlet (power)

Top



Electric

Supply voltage:	
600250 (XBM20AB3)	200-240/380-415 V/3 ph/50 Hz
600252 (XBM20AB36)	200-220/380-440 V/3 ph/60 Hz

Capacity:

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

Key Information:

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

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2021.07.06