Item	
Model	
ProjectName	



# XBM30 in Stainless Steel with Hub

Universal 30 litre kitchen and pastry making planetary mixer. XBM30 is the planetary mixer for medium size restaurants. It has a mechanical range drive, with belt variator system that protects against overloading and makes the machine extremely versatile.

#### **FEATURES**

• Powerful motor that provides all the basic mixer functions faultlessly: kneading of all sort of pastes, mixing of semiliquid products, emulsions and various sauces.

• With a 750 W rating, the XBM30 can handle hard, low hydration kneadings for speciality breads. Used with

the recommended quantities, it can also be used to produce pizza dough.

• Body in stainless steel.

• Accessory drive hub for extra functions: vegetable cutter, meat mincer, puree strainer, sharpening grindstone.

• The motor is sufficiently dimensioned for all kitchen work.





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• 18/8 Stainless steel bowl - 3 tools: hook, paddle and whisk.

• Splash proof planetary system to avoid water from entering the mechanism. R

• Removable safety guard for easy cleaning.

• Adjustable feet for stability.

• Touch button control panel improves the ergonomics and the reliability against the humidity or water jets.

• Control panel equipped with 0-59 minute timer.

• A kit of wheels is available as optional accessory for easier movement.

#### **Specifications**

MODEL	XBMF30ASX3 601724
Bowl Capacity It	30
External dimensions - mm	
width	532
depth	685
height	1230
Working capacity - kg of flour	
Choux pastry	4
Shortcrust pastry	6
Cold water paste	8
Sweet pastry	5
Croissant	6
Brioche	6
Meat kg	15
Puree - kg of potatoes	15
Power - kW	
installed-electric	0.75
Net weight - kg.	110
Supply voltage	200240/380415 V, 3, 50



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# Included accessories

CODE	DESCRIPTION	
653160	BOWL FOR 30LT MIXER	1
653161	DOUGH HOOK FOR 30LT MIXER	1
653165	PADDLE FOR 30LT MIXER	1
653166	WHISK FOR 30LT MIXER	1

# **Optional accessories**

CODE	DESCRIPTION	
653494	10L BOWL,HOOK,PAD, WHISK+SPOUT-30L MIXER	$\checkmark$
653159	20L BOWL, HOOK, PADDLE, WHISK FOR 30L MIXER	$\checkmark$
653160	BOWL FOR 30LT MIXER	$\checkmark$
653562	BOWL TROLLEY FOR 20/30 LT PLANET.MIXERS	<i>✓</i>
653161	DOUGH HOOK FOR 30LT MIXER	$\checkmark$
654041	ELECTRIC HEATING-20/30L PLAN.MIXER-FLOOR	$\checkmark$
653552	KIT WHEELS FOR (XB)20/30/40L PLAN.MIXERS	$\checkmark$
653016	MEATMINCER 70MM-H HUB-ENTERPR.CUT+3DISCS	$\checkmark$
653165	PADDLE FOR 30LT MIXER	$\checkmark$
653226	PLANETARY MIXER 10L-H HUB-DISCONN.DRIVE	$\checkmark$
653187	PUREE STRAINER FOR H HUB WITH 3 GRIDS	$\checkmark$
653253	REINFORCED WHISK FOR 30LT MIXER	$\checkmark$
653435	S/S DISH SHELF FOR 20L/30L PLANET. MIXER	$\checkmark$
653062	SHARPENING GRINDSTONE FOR H HUB	$\checkmark$
653225	VEGETAB.CUTTER H HUB+EJECTOR-DISCONNECT.	$\checkmark$
653015	VEGETABLE CUTTER H HUB WITH EJECTOR	$\checkmark$
653166	WHISK FOR 30LT MIXER	$\checkmark$

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#### Installation drawings



Planetary mixers ADAE040