

DITO

Planetary mixers

 **Electrolux**

Thinking of you



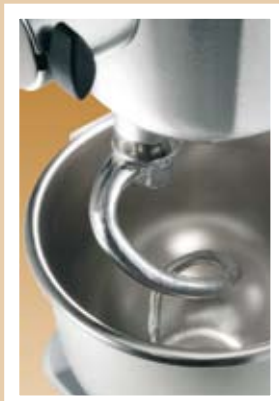
Planetary mixers

Sturdy and built to last. Dito Electrolux offers a wide range of planetary mixers from 5 to 80 litres to suit all requirements of your busy kitchen.



Professional **5 litre** planetary mixer for mixing, kneading and emulsifying

- Powerful **asynchronous motor** with frequency variator permits a **precise adjustment** of the planetary mechanism speed between 15 and 220 rpm
- Aluminium column **protects** the motor and speed variator **against external agents**
- **One-piece alloy head** contains the planetary gears and transmission
- Equipped with **3 tools**: whisk, paddle and spiral kneading hook
- Tools rotate at speeds from 31 to 462 rpm



Spiral hook



Accessory hub

- **18/8 stainless steel bowl** with handle, 5,2 litre capacity
- Transparent safety screen also activates the raising and lowering of the bowl
- A metal base ensures **perfect stability** at all times even when mixing stiff doughs and pastes
- A model with **accessory hub** is available upon request
- For an even more complete machine, accessories such as a meat mincer and vegetable cutter are available as an option. The wide choice of slicing discs for the vegetable cutter allows you to prepare even the most elaborate recipes



XBE10
750 W

10 litre planetary mixer to satisfy all requirements of a professional kitchen

- Knead all types of doughs and pastry, mix meats and sauces and emulsify creams
- Electronic speed variation allows an **accurate setting** of all **parameters**
- Powerful motor with frequency variator permits a precise adjustment of the planetary mechanism speed between 26 and 180 rpm
- **Splash proof planetary system** ensures water does not enter the mechanism
- **18/8 stainless steel bowl**, 10 litre capacity
- Supplied with **3 tools**: stainless steel whisk, robust paddle and spiral hook
- Tools rotate at speeds from 55 to 378 rpm

- **Stainless steel column** protects the motor and speed variator
- Height adjustable feet ensure stability
- User friendly touch button control panel for improved ergonomics and **protection against humidity** or jets of water
- Equipped with 0-59 minute timer for an even more **precise operation**
- The simple movement of the safety screen raises and lowers the bowl and at the same time stops the motor



Stainless steel column



Touch button control panel

- The transparent safety screen can be easily removed for an **accurate cleaning**
- Available with **accessory hub** on request
- Kneading capacity (hook): 3,5 kg of flour (50% moisture content)
- Whisking capacity: 16 eggs
- Mixing capacity (paddle): 5 kg of potatoes or meat
- The model with **mechanical speed variation** (XBM10) is equipped with a 2 speed motor. Choose up to 8 different levels for each speed



Transparent safety screen



Kit (bowl, hook, paddle, whisk)



XBE30
1100 W

20/30/40 litre professional mixers are an essential item for all kitchens using fresh ingredients to prepare pastry bases, creams, mousses and mixtures of all types

- Supplied as standard: **18/8 stainless steel bowl** with easy to grip handles and three tools (stainless steel whisk, paddle and spiral hook)
- The touch button control panel offers improved ergonomics and **protection against water jets** and dust
- Electronic speed variation for a **precise control** of all operations
- Achieve the **best results** thanks to the integrated **timer (0-59 min.)**
- A voltage loss system requires the operator to press the start button in order to continue operation
- Added **protection against power failures**, power surges and overheating of the motor
- The powerful motor automatically stops when the bowl is lowered
- Tools rotate at speeds from 73 to 378 rpm (20/30 litres) and from 73 to 336 rpm (40 litres)

- Stainless steel wire safety screen protects the operator and permits **ingredients** to be **added without stopping** the machine
- The safety guard can be removed for **easier cleaning**
- Splash proof planetary mechanism **eliminates** the risk of **water entering** the system
- The planetary mechanism rotates at speeds of: 35 to 180 rpm (20/30 litres) and up to 160 rpm (40 litres)
- A bowl reduction kit (bowl, whisk, paddle and spiral hook) is available for all planetary mixers



Wire safety screen



Planetary mechanism

- The support column completely **protects** the **internal components**
- Enhance the functions of the planetary mixers by simply adding a variety of **optional accessories** such as meat mincers, puree strainers, vegetable cutters and bowl heating
- Planetary mixers can be easily moved thanks to the **wheel kit accessory** (optional)
- Models with **mechanical speed variation** have 8 different levels of speed



Stainless steel column (on request)



Kit wheels



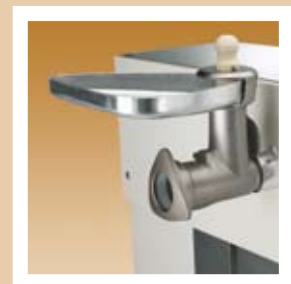
BMX60AS - 60 litres - mechanical speed variation

60/80 litre professional mixers. Powerful motor (4000 W) with an exceptional range of speeds, from 20 to 180 rpm

- **18/8 stainless steel bowl** with 3 tools supplied as standard. Tools rotate at speeds from 42 to 378 rpm
- Control panel with **timer**, bowl lighting, on/off and speed control. Geared reducer for the raising and lowering of the bowl
- Protected bowl to **avoid the risk of splashing** ingredients
- **Accessory hub** available upon request with a wide range of optional accessories
- The beater **stops in less than 3 seconds**, regardless of the speed
- Bowl trolley with wheels and bumper facilitates bowl movement (optional)



Bowl lighting



Accessory hub

Optional accessories



Meat mincer



Vegetable slicer



Puree strainer



Bowl heating

Electronic speed variation

model	capacity	hook *	paddle *	whisk *
BE5	5 lt	2.5	2	16
XBE10	10 lt	5.5	5	30
XBE20-table	20 lt	9	10	55
XBE20-floor	20 lt	9	10	55
XBE30	30 lt	12	15	80
XBE40	40 lt	15	20	105
XBE60	60 lt	30	30	130
XBE80	80 lt	40	40	160

*Hook: kg of dough with 50% moisture content

*Paddle: kg of potatoes for puree

*Whisk: max. number of egg whites

Models also available with mechanical speed variation

Bakery and pastry making

Dito Electrolux offers a complete range of planetary mixers designed to withstand the strong demands of bakery and pastry making.



40 litre planetary mixer specifically developed for pastry work thanks to its powerful motor and strengthened transmission with heat treated gearing

- **Electromechanical 3 speed variator** (40, 80 and 160 rpm)
- Control panel with stop button, 3 speeds and **0-15 minute timer**
- **18/8 stainless steel bowl** and 3 tools (whisk, paddle spiral hook)
- Tools rotate at speeds from 84 to 336 rpm
- A wide range of accessories such as bowl scraper and bowl trolley
- Removable rotating safety guard provides **protection for the operator** and **facilitates cleaning**
- Lever for raising and lowering of the bowl



Bowl reduction kit with 3 tools



Bowl scraper



Bowl trolley



MBE40
2200 W

40 litre planetary mixer suitable for bakery and pastry making, kneading, mixing and emulsifying

- Supplied with **18/8 stainless steel bowl** and 3 tools (whisk, paddle, spiral hook)
- Tools rotate at speeds from 63 to 361 rpm
- **3 fixed speeds** (40, 80 and 160 rpm) and **electronic variable speed** with 10 levels ranging from 29 to 175 rpm and **timer (0-59 min.)** to perform all operations. Kneading: average speed of 40 rpm with hook; Mixing: average speed of 80 rpm with paddle; Emulsifying: average speed of 160 rpm with whisk
- Pivoting and **removable wire safety screen**



3 tools: whisk, paddle, spiral hook



XBB30
1500 W

20/30 litre planetary mixers with **3 fixed speeds** (40, 80 and 160 rpm) and **electronic variable speed** with 10 levels ranging from 29 to 175 rpm

- **Waterproof** touch button control panel with 0-59 min. timer
- Wire safety screen and removable spout
- Reinforced column and base for **added support and stability**
- Supplied with **18/8 stainless steel bowl** and 3 tools (whisk, paddle, spiral hook)
- Tools rotate at speeds from 61 to 367 rpm
- Height adjustable feet to **guarantee stability**

Bakery and pastry making

model	capacity	hook *	paddle *	whisk *	notes
XBB20	20 lt	11	10	55	electronic variator
XBB30	30 lt	15	15	80	electronic variator
MB40	40 lt	18	20	105	electro-mechanical
MBE40	40 lt	18	20	105	electronic variator

*Hook: kg of dough with 50% moisture content

*Paddle: kg of potatoes for puree

*Whisk: max. number of egg whites

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The Company reserves the right to change specifications without notice.