

Item
Model
ProjectName



601880

FEATURES

- This planetary mixer can knead all types of doughs and pastries, mix semi-liquids, emulsions and various sauces.
- Electronic speed variation provides flexibility in the regulations and very precise settings of the parameter.

XBE40

The XBE40 is an essential item in all kitchens where recipes are prepared using fresh ingredients: preparation of pastry bases, creams, mousses, various sauces or mixtures.

- Touch button control panel improves the ergonomics and the reliability against the humidity or water jets.
- Control panel equipped with 0-59 minute timer.
- Choice of speeds.

Planetary mixers



DITO**Electrolux**

- Splash proof planetary system to avoid water from entering the mechanism.
- Removable safety guard for easy cleaning.
- Height adjustable feet.
- Motor stops when bowl is raised.
- Stainless steel safety guard.
- A kit of wheels is available as optional accessory for easier movement

Specifications

MODEL	XBEF40S 601880	XBEF40AS 601887	XBEF40SX 601881
External dimensions - mm			
width	670	670	670
depth	710	710	710
height	1350	1350	1350
Working capacity - kg of flour			
Choux pastry	6	6	6
Shortcrust pastry	10	10	10
Cold water paste	9	9	9
Sweet pastry	10	10	10
Croissant	8	8	8
Brioche	8	8	8
Meat kg	20	20	20
Puree - kg of potatoes	20	20	20
Power - kW			
installed-electric	1.5	1.5	1.5
Net weight - kg.	113	113	113
Supply voltage	200...240 V, 1N, 50/60	200...240 V, 1N, 50/60	200...240 V, 1N, 50/60
Accessory Hub		✓	
Stainless Steel			✓



DITO**Electrolux**

Included accessories

CODE	DESCRIPTION	XBEF40S 601880	XBEF40AS 601887	XBEF40SX 601881
653525	BOWL FOR 40LT MIXER	1	1	1
653523	DOUGH HOOK FOR 40LT MIXER	1	1	1
653524	PADDLE FOR 40LT MIXER	1	1	1
653522	WHISK FOR 40LT MIXER	1	1	1

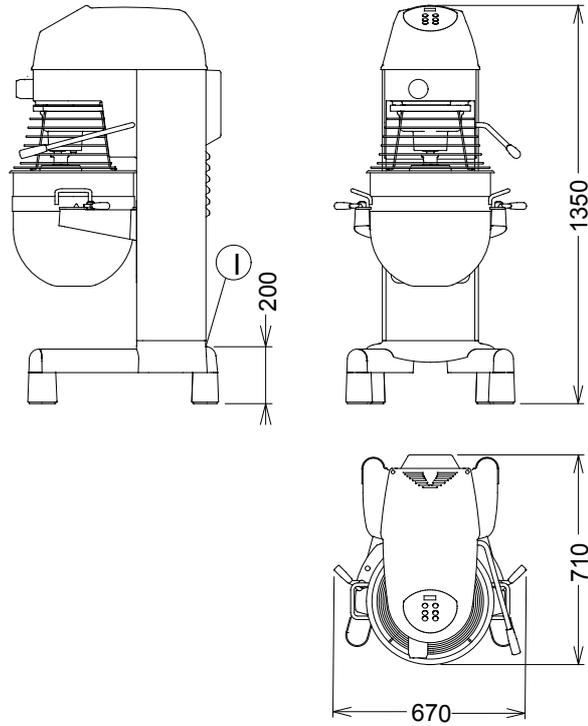
Optional accessories

CODE	DESCRIPTION	XBEF40S 601880	XBEF40AS 601887	XBEF40SX 601881
653534	20L BOWL,HOOK,PADDLE,WHISK FOR 40L MIXER	✓	✓	✓
653525	BOWL FOR 40LT MIXER	✓	✓	✓
653585	BOWL TROLLEY-40/60/80LT PLANETARY MIXERS	✓	✓	✓
653523	DOUGH HOOK FOR 40LT MIXER	✓	✓	✓
653431	ELECTRIC HEATING FOR 40L PLANETARY MIXER	✓	✓	✓
653552	KIT WHEELS FOR (XB)20/30/40L PLAN.MIXERS	✓	✓	✓
653016	MEATMINCER 70MM-H HUB-ENTERPR.CUT+3DISCS		✓	
653524	PADDLE FOR 40LT MIXER	✓	✓	✓
653226	PLANETARY MIXER 10L-H HUB-DISCONN.DRIVE		✓	
653187	PUREE STRAINER FOR H HUB WITH 3 GRIDS		✓	
653232	S/S MEATMINCER 82MM-H HUB-ENTERPR+1 DISC		✓	
653062	SHARPENING GRINDSTONE FOR H HUB		✓	
653225	VEGETAB.CUTTER H HUB+EJECTOR-DISCONNECT.		✓	
653015	VEGETABLE CUTTER H HUB WITH EJECTOR		✓	
653522	WHISK FOR 40LT MIXER	✓	✓	✓



DITO**Electrolux**

Installation drawings

601880, 601881, 601887**MODEL**

I - Electrical connection

**XBEF40S
601880**200...240 V, 1N,
50/60**XBEF40AS
601887**200...240 V, 1N,
50/60**XBEF40SX
601881**200...240 V, 1N,
50/60

The manufacturer reserves the right to modify and make improvements to the products without giving prior warning. Dimensions, illustrations, technical data, weights, etc. are given as an indication only.



www.dito-electrolux.com

Planetary mixers

ADB0010

