

DITO

Electrolux

Item

Model

ProjectName



XBM20 Floor Model with Hub

Universal 20 litre kitchen and pastry making planetary mixer. XBM20 is the beater-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 XBM20 can handle hard, low hydration kneadings for speciality breads.
- Used with the recommended quantities, it can also be used to produce pizza dough.
- The motor is sufficiently dimensioned for all kitchen work.
- Body in non-corrosive material.
- 18/8 Stainless steel bowl - 3 tools: hook, paddle and whisk.
- A kit of wheels is available as optional accessory for easier movement.
- Accessory drive hub for extra functions: vegetable cutter, meat mincer, puree strainer, sharpening grindstone.

Planetary mixers



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- Splash proof planetary system to avoid water from entering the mechanism.
- 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.
- Pivoting and removable safety screen is fitted with a chute for adding products while working.

Specifications

MODEL	XBMF20AS5 601860	XBMF20AS35 601861	XBMF20AS36 601863
Bowl Capacity lt	20	20	20
External dimensions - mm			
width	521	521	521
depth	685	685	685
height	1230	1230	1230
Working capacity - kg of flour			
Choux pastry	3	3	3
Shortcrust pastry	5	5	5
Cold water paste	6	6	6
Sweet pastry	4	4	4
Croissant	5	5	5
Brioche	5	5	5
Meat kg	10	10	10
Puree - kg of potatoes	10	10	10
Power - kW			
installed-electric	0.75	0.75	0.75
Net weight - kg.	95	95	95
Supply voltage	220...240 V, 1N, 50	200...240/380...415 V, 3, 50	200...220/380...440 V, 3, 60



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Included accessories

CODE	DESCRIPTION	XBMF20AS5 601860	XBMF20AS35 601861	XBMF20AS36 601863
653426	BOWL FOR 20LT MIXER	1	1	1
653114	DOUGH HOOK FOR 20LT MIXER	1	1	1
653116	PADDLE FOR 20LT MIXER	1	1	1
653109	WHISK FOR 20LT MIXER	1	1	1

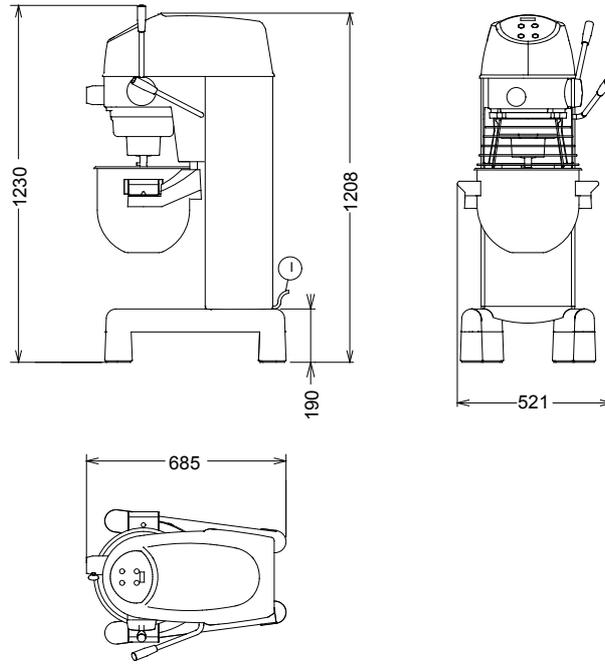
Optional accessories

CODE	DESCRIPTION	XBMF20AS5 601860	XBMF20AS35 601861	XBMF20AS36 601863
653064	10L BOWL,HOOK,PADDLE,WHISK FOR 20L MIXER	✓	✓	✓
653426	BOWL FOR 20LT MIXER	✓	✓	✓
653562	BOWL TROLLEY FOR 20/30 LT PLANET.MIXERS	✓	✓	✓
653114	DOUGH HOOK FOR 20LT MIXER	✓	✓	✓
654041	ELECTRIC HEATING-20/30L PLAN.MIXER-FLOOR	✓	✓	✓
653552	KIT WHEELS FOR (XB)20/30/40L PLAN.MIXERS	✓	✓	✓
653016	MEATMINCER 70MM-H HUB-ENTERPR.CUT+3DISCS	✓	✓	✓
653116	PADDLE FOR 20LT MIXER	✓	✓	✓
653226	PLANETARY MIXER 10L-H HUB-DISCONN.DRIVE	✓	✓	✓
653187	PUREE STRAINER FOR H HUB WITH 3 GRIDS	✓	✓	✓
653254	REINFORCED WHISK FOR 20LT MIXER	✓	✓	✓
653435	S/S DISH SHELF FOR 20L/30L PLANET. MIXER	✓	✓	✓
653062	SHARPENING GRINDSTONE FOR H HUB	✓	✓	✓
653225	VEGETAB.CUTTER H HUB+EJECTOR-DISCONNECT.	✓	✓	✓
653015	VEGETABLE CUTTER H HUB WITH EJECTOR	✓	✓	✓
653109	WHISK FOR 20LT MIXER	✓	✓	✓



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Installation drawings

601860, 601863, 601861**MODEL**

I - Electrical connection

**XBMF20AS5
601860**

220...240 V, 1N, 50

**XBMF20AS35
601861**200...240/380...415
V, 3, 50**XBMF20AS36
601863**200...220/380...440
V, 3, 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.



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ADAC060

