

Item
Model
ProjectName



602012

## FEATURES

- **Kneading:** performed in speed of average 40 rpm. Tool used: hook. Main applications: bread, puff pastry, brioches, croissant, unleavened bread etc.
- **Mixing:** performed in speed of average 80 rpm. Tool used: beater. Main applications: soft pastry and dough, choux pastry, sauces, pastries, meat processing, polish, etc.
- **Emulsifying:** performed in speed 160 rpm. Tool used: whisk. Main

## XBB20/30

Professional 20/30 liter capacity planetary mixer with electronic speed variation, specially designed for bakery - pastymaking work. A frequency variator provides fine adjustment to suit the different preparation procedures.

applications: sauces, beating egg whites, creams, etc.

- 18/8 stainless steel 20/30 litre bowl.
- Aluminium base and height adjustable feet.
- Touch button control panel improves the ergonomics and the reliability against the humidity or water jets.
- Control panel equipped with 0-59 minute timer.

# Planetary mixers



**DITO****Electrolux**

- Splash proof planetary system to avoid water from entering the mechanism.
- Removable rotating safety guard provides protection and easy cleaning.

- 3 prearranged speeds (kneading, mixing, emulsifying).
- 3 aluminium tools (hook, beater, whisk) with stainless steel shafts.

## Specifications

MODEL	XBB20S 601990	XBB30S 602012
External dimensions - mm		
width	575	575
depth	675	675
height	1220	1220
Working capacity - kg of flour		
Choux pastry	3	4
Shortcrust pastry	6	7
Cold water paste	7	10
Sweet pastry	5	6
Croissant	6	7
Brioche	6	7
Meat kg	10	15
Puree - kg of potatoes	10	15
Power - kW		
installed-electric	1.5	1.5
Net weight - kg.	100	102
Supply voltage	200...240 V, 1N, 50/60	200...240 V, 1N, 50/60



## Included accessories

CODE	DESCRIPTION	XBB20S 601990	XBB30S 602012
653426	BOWL FOR 20LT MIXER	1	
653160	BOWL FOR 30LT MIXER		1
653114	DOUGH HOOK FOR 20LT MIXER	1	
653161	DOUGH HOOK FOR 30LT MIXER		1
653116	PADDLE FOR 20LT MIXER	1	
653165	PADDLE FOR 30LT MIXER		1
653254	REINFORCED WHISK FOR 20LT MIXER	1	
653253	REINFORCED WHISK FOR 30LT MIXER		1

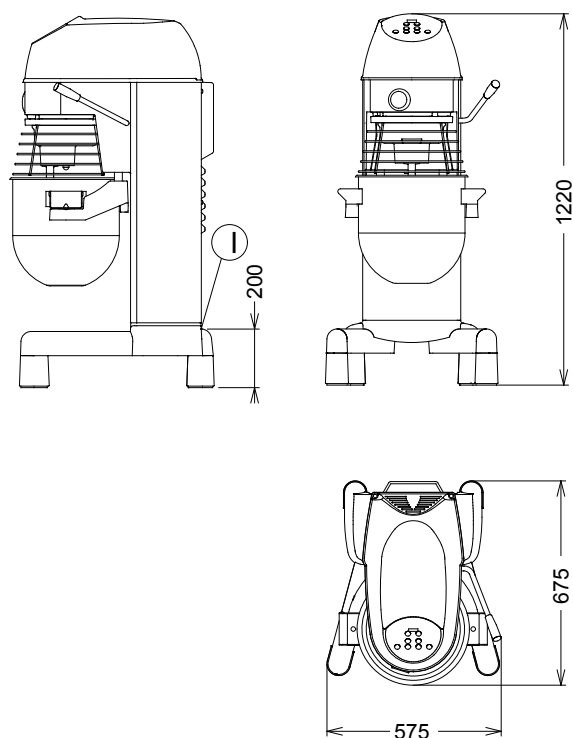
## Optional accessories

CODE	DESCRIPTION	XBB20S 601990	XBB30S 602012
653494	10L BOWL,HOOK,PAD, WHISK+SPOUT-30L MIXER		✓
653064	10L BOWL,HOOK,PADDLE,WHISK FOR 20L MIXER	✓	
653159	20L BOWL,HOOK,PADDLE,WHISK FOR 30L MIXER		✓
653426	BOWL FOR 20LT MIXER	✓	
653160	BOWL FOR 30LT MIXER		✓
653562	BOWL TROLLEY FOR 20/30 LT PLANET.MIXERS	✓	✓
653114	DOUGH HOOK FOR 20LT MIXER	✓	
653161	DOUGH HOOK FOR 30LT MIXER		✓
654041	ELECTRIC HEATING-20/30L PLAN.MIXER-FLOOR	✓	✓
653552	KIT WHEELS FOR (XB)20/30/40L PLAN.MIXERS	✓	✓
653116	PADDLE FOR 20LT MIXER	✓	
653165	PADDLE FOR 30LT MIXER		✓
653254	REINFORCED WHISK FOR 20LT MIXER	✓	
653253	REINFORCED WHISK FOR 30LT MIXER		✓
653109	WHISK FOR 20LT MIXER	✓	
653166	WHISK FOR 30LT MIXER		✓



## Installation drawings

601990, 602012



MODEL	XBB20S 601990	XBB30S 602012
I - Electrical connection	200...240 V, 1N, 50/60	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.



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# Planetary mixers



ADCA010