

Item
Model
ProjectName



601850

XBM20 Table Model with Hub

Powerful motor that provides all the basic mixer functions faultlessly: kneading of all sort of pastes, mixing of semiliquid products, emulsions and various sauces. The best results, in particular for the mixing of pastries, is one of the key features of DITO mixers. The increasing speed facilitates the preparation of mousses and emulsions by significantly reducing the operation time. The easy and precise speed regulation, highly appreciated by the chefs, makes it a versatile appliance suitable for preparing various recipes.

FEATURES

- 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.
- Body in non-corrosive material.
- 18/8 Stainless steel bowl - 3

- tools: hook, paddle and whisk.
- Accessory drive hub for extra functions: vegetable cutter, meat mincer, puree strainer, sharpening grindstone.
- Revolving and dismountable safety guard fitted with a removable feeding arm for adding products while the machine is operating.

Planetary mixers



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

- XBM20 is constructed in compliance with EN 454 European regulation on Beater-mixers safety and hygiene.

Specifications

MODEL	XBMF20AST5 601850	XBMF20AT35 601851	XBMF20AST6 601852	XBMF20AT36 601853
Bowl Capacity lt	20	20	20	20
External dimensions - mm				
width	521	521	521	521
depth	685	685	685	685
height	1010	1010	1010	1010
Working capacity - kg of flour				
Choux pastry	3	3	3	3
Shortcrust pastry	5	5	5	5
Cold water paste	6	6	6	6
Sweet pastry	4	4	4	4
Croissant	5	5	5	5
Brioche	5	5	5	5
Meat kg	10	10	10	10
Puree - kg of potatoes	10	10	10	10
Power - kW				
installed-electric	0.75	0.75	0.75	0.75
Net weight - kg.	76	76	76	76
Supply voltage	220...240 V, 1N, 50	200...240/380...415, 3, 50	200...240 V, 1N, 60	200...220/380...440, 3, 60



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Included accessories

CODE	DESCRIPTION	XBMF20AST5 601850	XBMF20AT35 601851	XBMF20AST6 601852	XBMF20AT36 601853
653426	BOWL FOR 20LT MIXER	1	1	1	1
653114	DOUGH HOOK FOR 20LT MIXER	1	1	1	1
653116	PADDLE FOR 20LT MIXER	1	1	1	1
653109	WHISK FOR 20LT MIXER	1	1	1	1

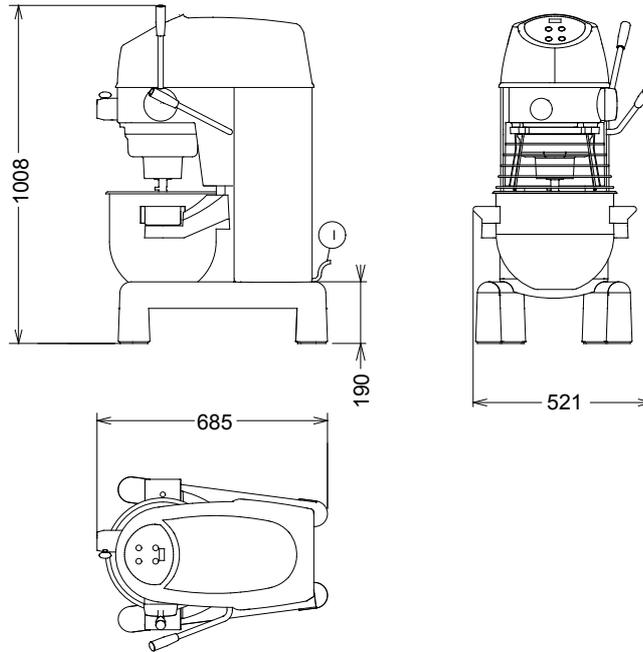
Optional accessories

CODE	DESCRIPTION	XBMF20AST5 601850	XBMF20AT35 601851	XBMF20AST6 601852	XBMF20AT36 601853
653064	10L BOWL,HOOK,PADDLE,WHISK FOR 20L MIXER	✓	✓	✓	✓
653426	BOWL FOR 20LT MIXER	✓	✓	✓	✓
653114	DOUGH HOOK FOR 20LT MIXER	✓	✓	✓	✓
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	✓	✓	✓	✓
653434	S/S TABLE FOR 20LT PLANETARY MIXER	✓	✓	✓	✓
653062	SHARPENING GRINDSTONE FOR H HUB	✓	✓	✓	✓
653225	VEGTAB.CUTTER H HUB+EJECTOR-DISCONNECT.	✓	✓	✓	✓
653015	VEGETABLE CUTTER H HUB WITH EJECTOR	✓	✓	✓	✓
653109	WHISK FOR 20LT MIXER	✓	✓	✓	✓



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Installation drawings

601850, 601853, 601852, 601851

MODEL	XBMF20AST5 601850	XBMF20AT35 601851	XBMF20AST6 601852	XBMF20AT36 601853
I - Electrical connection	220...240 V, 1N, 50	200...240/380...415, 3, 50	200...240 V, 1N, 60	200...220/380...440, 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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