

Item
Model
ProjectName



601718

XBM20 Table Model in Stainless Steel 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 stainless steel.

- 18/8 Stainless steel bowl - 3 tools: hook, paddle and whisk.
- 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**

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

puree strainer and sharpening grindstone.

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

Specifications

MODEL	XBMF20AXT3 601719
Bowl Capacity lt	20
External dimensions - mm	
width	521
depth	685
height	1010
Working capacity - kg of flour	
Choux pastry	3
Shortcrust pastry	5
Cold water paste	6
Sweet pastry	4
Croissant	5
Brioche	5
Meat kg	10
Puree - kg of potatoes	10
Power - kW	
installed-electric	0.75
Net weight - kg.	76
Supply voltage	200...240/380...415, 3, 50



DITO**Electrolux**

Included accessories

CODE	DESCRIPTION	
653426	BOWL FOR 20LT MIXER	1
653114	DOUGH HOOK FOR 20LT MIXER	1
653116	PADDLE FOR 20LT MIXER	1
653109	WHISK FOR 20LT MIXER	1

Optional accessories

CODE	DESCRIPTION	
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	VEGETAB.CUTTER H HUB+EJECTOR-DISCONNECT.	✓
653015	VEGETABLE CUTTER H HUB WITH EJECTOR	✓
653109	WHISK FOR 20LT MIXER	✓

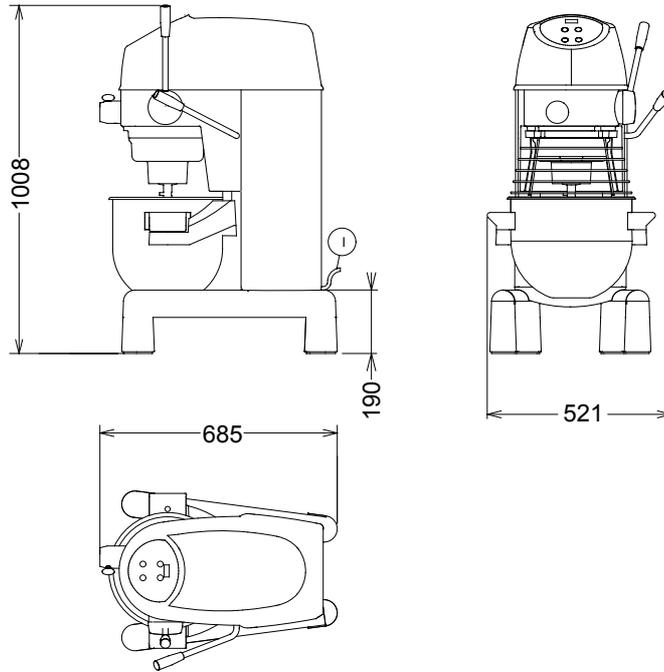


DITO

Electrolux

Installation drawings

601719



MODEL

I - Electrical connection

**XBMF20AXT3
601719**

200...240/380...415, 3, 50

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

ADAC040

