BMX/BMXE/XBE

60 and 80 It planetary mixers

60/80 lt high performing, powerful and sturdy mixers able to withstand intensive use.

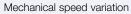


BMX60S

XBE80S

- Powerful asynchronous motor for silent operation and longer life
- ▶ Electronic, electromechanical or mechanical speed variator (depending on model) with speeds ranging from 20 to 180 rpm
- ➤ Supplied with **stainless steel bowl** with easy to grip handles and **3 tools**: stainless steel wire whisk, robust paddle and stainless steel spiral hook.
- ► Tools rotate at speeds from 62 to 560 rpm
- Control panel with timer, bowl lighting, on/off and speed control
- ► Safety device stops the machine if screen is not properly closed
- ► Motorized bowl movement (on specific models)
- Models available with accessory hub (type H) and a wide range of optional accessories
- ▶ **Bowl trolley** with wheels and bumper facilitates bowl movement (standard on 80 lt)







Bowl lighting



Robust stainless steel hook

A range of accessories for all needs



Meat mincer on hub



Vegetable slicer



Puree strainer







Electronic speed variation

model	capacity	hook *	whisk *
BE5	5 lt	1,5 kg	10
BE8	8 lt	2,5 kg	14
XBE10	10 lt	3,5 kg	18
XBE20-table	20 lt	6 kg	32
XBE20-floor	20 lt	6 kg	32
XBE30	30 lt	7 kg	50
MBE40	40 lt	10 kg	70
XBE60	60 lt	20 kg	100
XBE80	80 lt	25 kg	120

Models also available with mechanical speed variation

^{*}Hook: kg of flour for dough (with 60% moisture content)

^{*}Whisk: max. number of egg whites