

# BMX / BMXE / XBE

## 60 and 80 lt 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)



Mechanical speed variation



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

\*Hook: kg of flour for dough  
(with 60% moisture content)

\*Whisk: max. number of egg whites

Models also available with mechanical speed variation