

XBE / XBM / MBE floor standing 20, 30 and 40 lt planetary mixers

20/30/40 lt professional mixers are an essential item for all kitchens using fresh ingredients to prepare pastry bases, creams, mousses and mixtures of all types.

XBM20



XBE30



20 / 30 lt planetary mixers

- ▶ Powerful asynchronous motor for **silent operation** and **longer life**
- ▶ **Electronic** or **mechanical** speed variator (depending on model)
- ▶ The planetary mechanism rotates at speeds of: 30 to 180 rpm (20/30 lt)
- ▶ Supplied with **stainless steel bowl** with easy to grip handles and **3 tools**: stainless steel wire whisk, robust paddle and spiral hook
- ▶ Tools rotate at speeds from 73 to 440 rpm
- ▶ **Water protected** planetary system and control panel, equipped with 0-59 minute timer
- ▶ **Safety device** stops the machine if screen is not properly closed or when bowl is lowered
- ▶ A **bowl reduction kit** (bowl, whisk, paddle and spiral hook) is available on request
- ▶ **Wheel kit** and **bowl trolley** optional

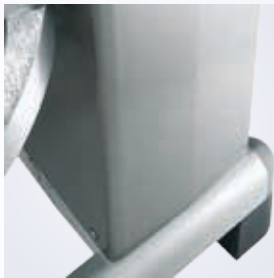
- ▶ The safety guard can be **easily removed** for cleaning
- ▶ Stainless steel **removable** rotating **safety screen**, equipped with removable spout
- ▶ Lever for raising and lowering the bowl



Wire safety screen



Planetary mechanism

Stainless steel column
(on request)

Kit wheels

- ▶ **Stainless steel column** for higher resistance and hygiene (on selected models)
- ▶ Planetary mixers can be easily moved thanks to the **wheel kit accessory** (optional)
- ▶ Models available with **accessory hub** (type H) and a wide range of optional accessories

40 lt planetary mixer

- ▶ Specially designed for intensive kneading as well as blending and whipping preparations
- ▶ Powerful asynchronous motor for **silent operation** and **longer life**
- ▶ **3 fixed speeds** (40, 80 and 160 rpm) and **electronic variable speed** from 30 to 175 rpm and **timer (0-59 min.)**
- ▶ Supplied with **stainless steel bowl** and 3 tools (**reinforced whisk**, paddle, spiral hook)
- ▶ Tools rotate at speeds from 94 to 540 rpm
- ▶ Stainless steel **removable** rotating **safety screen**, equipped with removable spout
- ▶ Lever for raising and lowering the bowl
- ▶ **Safety device** stops the machine if screen is not properly closed or when bowl is lowered
- ▶ **Bowl trolley** optional



3 tools: spiral hook, paddle, reinforced whisk (specific for MB/MBE40)



MBE40