

XBE / XBM table top 10 and 20 lt planetary mixers

Sturdy and built to last. Electrolux offers a wide range of planetary mixers from 10 to 80 lt to suit all requirements of your busy kitchen.

**XBE10****XBE20**

- ▶ Knead all types of doughs and pastry, mix meats and sauces and emulsify creams
- ▶ **Electronic** or **mechanical** speed variator (depending on model)
- ▶ Motor with frequency variator permits a precise adjustment of the planetary mechanism speed (from 26 to 180 rpm for 10 lt models and from 30 to 180 rpm for 20 lt models)
- ▶ Powerful asynchronous motor for **silent operation** and **longer life**
- ▶ Models available with **accessory hub** (type H)
- ▶ **Water protected** planetary system and control panel, equipped with 0-59 minute timer



- ▶ The simple movement of the safety screen raises and lowers the bowl while at the same time stops the motor (10 lt models)
- ▶ The safety screen can be easily removed for **cleaning**
- ▶ **Stainless steel column** for higher resistance and hygiene (on selected models)
- ▶ Height adjustable feet to ensure stability



Transparent safety screen (10 lt)



Stainless steel column (on specific models)



Touch button control panel



Removable spout

- ▶ Waterproof, user friendly touch button control panel for **improved ergonomics**
- ▶ Stainless steel **removable** rotating **safety screen**, equipped with removable spout
- ▶ Lever for raising and lowering the bowl (20 lt)
- ▶ **Safety device** stops the machine if screen is not properly closed or when bowl is lowered

- ▶ Supplied with **stainless steel bowl** and **3 tools**: stainless steel wire whisk, robust paddle and spiral hook
- ▶ Tools rotate at variable speeds (from 82 to 570 rpm for 10 lt models and from 73 to 440 rpm for 20 lt models)
- ▶ A 10 lt **bowl reduction kit** (bowl, whisk, paddle and spiral hook) is available on request (20 lt models)



Spiral hook, paddle and whisk



Reduction kit (bowl, hook, paddle, whisk)