

# 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.



- ▶ 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 and feet** 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

- ▶ 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)

- ▶ 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 comes first

Your health is important to us always.

- ▶ **Blind/solid safety screen** which will limit flour and unsafe dust particles when used in bakery and pastry preparation (20 lt).
- ▶ **Bowl detection device** which will allow the mixer to switch on only when the bowl is properly positioned with the safety screen\*.

\* UNI EN 454:2015 Food Processing Machinery - Planetary Mixers - Safety And Hygiene Requirements. This European Standard specifies safety and hygiene requirements for the design and manufacture of fixed bowl planetary mixers with a tool having a planetary movement by using two parallel axes. The capacity of the bowl is greater than or equal to 5 L and less than or equal to 200 L.

- ▶ Maximum reliability guaranteed. BPA free transparent screen: impact resistant, stays clear and durable even after hundreds of dishwashing cycles (10 lt).
- ▶ The absence of BPA contributes to render the product safe for your health

# XBE / XBM / MBE floor standing

## 20, 30 and 40 It planetary mixers

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



### 20 / 30 It 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 It)
- ▶ 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
- ▶ A **bowl reduction kit** (bowl, whisk, paddle and spiral hook) is available on request
- ▶ **Wheel kit** and **bowl trolley** optional

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

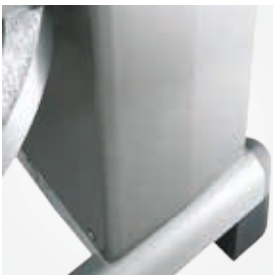


Blind/solid safety screen



Planetary mechanism

- ▶ **Stainless steel column and feet** 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

Stainless steel column  
(on request)

Kit wheels

## 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
- ▶ The safety guard and stainless steel wire structure can be **easily removed** for cleaning
- ▶ Stainless steel **removable** rotating **safety screen**, equipped with removable spout
- ▶ Lever for raising and lowering the bowl
- ▶ **Bowl trolley** optional
- ▶ A **bowl reduction kit** (bowl, whisk, paddle and spiral hook) is available on request

## Safety comes first

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- ▶ **Blind/solid safety screen** which will limit flour and unsafe dust particles when used in bakery and pastry preparation.
- ▶ **Bowl detection device** which will allow the mixer to switch on only when the bowl is properly positioned with the safety screen\*.

\* UNI EN 454:2015 Food Processing Machinery - Planetary Mixers - Safety And Hygiene Requirements. This European Standard specifies safety and hygiene requirements for the design and manufacture of fixed bowl planetary mixers with a tool having a planetary movement by using two parallel axes. The capacity of the bowl is greater than or equal to 5 L and less than or equal to 200 L.



MBE40



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