

Bakery, pastry and pizza

20, 30 and 40 lt planetary mixers

Electrolux offers a complete range of planetary mixers specially designed to withstand the strong demands of bakery, pastry and pizza preparations.

MB40



Spiral hook, paddle, reinforced whisk (MB/MBE40)

40 lt planetary mixer

- ▶ Powerful asynchronous motor (2200 W) for **silent operation** and **longer life**
- ▶ **Electromechanical 3 fixed speeds** (40, 80 and 160 rpm)
- ▶ Control panel with stop button, 3 speeds and **0-15 minute timer**
- ▶ **Stainless steel bowl** and 3 tools (reinforced whisk, paddle and spiral hook)
- ▶ Tools rotate at speeds 125, 250, 500 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
- ▶ A wide range of accessories such as bowl scraper, bowl trolley and reduction bowl kits (MB/MBE40)



Removable spout



Bowl scraper



Bowl trolley



MBE40

40 Lt planetary mixer

- ▶ Powerful asynchronous motor (2200 W) for **silent operation** and **longer life**
- ▶ **3 fixed speeds** (40, 80 and 160 rpm) and **electronic variable speed** from 30 to 175 rpm
- ▶ Supplied with **stainless steel bowl** and 3 tools (**reinforced whisk**, paddle and spiral hook)
- ▶ Tools rotate at speeds from 94 to 540 rpm
- ▶ **Water protected** planetary system and control panel, equipped with 0-59 minute timer
- ▶ 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



XBB30

20/30 Lt planetary mixers

- ▶ Powerful asynchronous motor (1500 W) for **silent operation** and **longer life**
- ▶ **3 fixed speeds** (40, 80 and 160 rpm) and **electronic variable speed** from 30 to 175 rpm
- ▶ Supplied with **stainless steel bowl** and 3 tools (**reinforced whisk**, paddle and spiral hook)
- ▶ Tools rotate at speeds from 73 to 425 rpm
- ▶ **Water protected** planetary system and control panel, equipped with 0-59 minute timer
- ▶ Stainless steel **removable** rotating **safety screen**, equipped with removable spout
- ▶ Lever for raising and lowering the bowl
- ▶ Reinforced column and base for **added support** and **stability**
- ▶ **Safety device** stops the machine if screen is not properly closed or when bowl is lowered
- ▶ **Wheel kit** and **bowl trolley** optional

Bakery, pastry and pizza

model	capacity	hook *	whisk *
XBB20	20 lt	7 kg	32
XBB30	30 lt	8 kg	50
MB40	40 lt	10 kg	70
MBE40	40 lt	10 kg	70

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

*Whisk: max. number of egg whites