




Guide to choosing planetary mixers

	CUSTOMER	CHARACTERISTICS
 <p>BE5 BE8</p>	<ul style="list-style-type: none"> ▶ Restaurants / Catering facilities / Pastry making ▶ 10 - 50 settings ▶ Max capacity in kneading (60% of water): 5 lt: 1,5 kg flour 8 lt: 2,5 kg flour 	<ul style="list-style-type: none"> ▶ Portable, table top models ▶ Powerful, silent asynchronous motor for intensive and professional kneading, blending and whipping ▶ BPA-free safety screen, easy to remove thanks to the "clip" system (no screws), activates the raising and the lowering of the bowl ▶ Electronic variable speed models from 20-220 rpm (planetary movement) ▶ Dishwasher safe stainless steel tools, bowl and safety screen ▶ Bowl detection device allows the mixer to switch on only when the bowl and the safety screen are properly installed and positioned together
 <p>XBM10 - XBE10</p>	<ul style="list-style-type: none"> ▶ Restaurants / Catering facilities ▶ 10 - 100 settings ▶ Max capacity in kneading (60% of water): 10 lt: 3,5 kg flour 	<ul style="list-style-type: none"> ▶ Table top version with stainless steel structure ▶ Powerful and silent asynchronous motor for intensive and professional kneading, blending and whipping ▶ BPA-free safety screen, removable without tools, easy to clean, activates the raising and the lowering of the bowl ▶ Flat waterproof control panel equipped with timer ▶ Electronic and mechanical speed variator ▶ Bowl detection device allows the mixer to switch on only when the bowl and the safety screen are properly installed and positioned together
 <p>XBM20 - XBE20</p>	<ul style="list-style-type: none"> ▶ Restaurants / Medium catering facilities ▶ 50 - 150 settings ▶ Max capacity in kneading (60% of water): 20 lt: 6 kg flour 	<ul style="list-style-type: none"> ▶ Freestanding and table top versions (20 lt) ▶ Powerful and silent asynchronous motor for intensive and professional kneading, blending and whipping ▶ Solid BPA-free safety screen, covering the stainless steel wire one, limits the flour and unsafe dust particles when used in bakery and pastry preparation ▶ The solid safety screen and the stainless steel wire structure are both removable and disassembled for cleaning ▶ Flat waterproof control panel equipped with timer ▶ Electronic and mechanical speed variators
 <p>XBM30 - XBE30</p>	<ul style="list-style-type: none"> ▶ Restaurants / Medium catering facilities ▶ 100 - 300 settings ▶ Max capacity in kneading (60% of water): 30 lt: 7 kg flour 	<ul style="list-style-type: none"> ▶ Bowl detection device allows the mixer to switch on only when the bowl and the safety screen are properly installed and positioned together

Guide to choosing planetary mixers

	CUSTOMER	CHARACTERISTICS
 <p>MBE40</p>	<ul style="list-style-type: none"> ▶ Restaurants / Catering / Bakeries, Pastry Making and Pizzerias ▶ 100 to 400 settings ▶ Max capacity in kneading (60% of water): 40 lt: 10 kg flour 	<ul style="list-style-type: none"> ▶ Freestanding versions ▶ Powerful and silent asynchronous motor for intensive and professional kneading, blending and whipping, including extensive bakery and pastry preparations ▶ Solid BPA-free safety screen, covering the stainless steel wire one, limits the flour and unsafe dust particles when used in bakery and pastry preparation ▶ The solid safety screen and the stainless steel wire structure are both removable and disassembled for cleaning ▶ Flat waterproof control panel equipped with timer ▶ Electronic variable speed and 3 fixed speeds ▶ Bowl detection device allows the mixer to switch on only when the bowl and the safety screen are properly installed and positioned together
 <p>BMX60-BMXE60-XBE60</p>	<ul style="list-style-type: none"> ▶ Restaurants / Catering / Central kitchens / Bakeries and Pastry making ▶ 400 - 800 settings ▶ Max capacity in kneading (60% of water): 60 lt: 20 kg flour 80 lt: 25 kg flour 	<ul style="list-style-type: none"> ▶ Freestanding high productivity versions ▶ Powerful and silent asynchronous motor for intensive and professional kneading, blending and whipping, including extensive bakery and pastry preparations ▶ Solid BPA-free safety screen, covering the stainless steel wire one, limits the flour and unsafe dust particles when used in bakery and pastry preparation ▶ The solid safety screen is removable for cleaning ▶ Flat waterproof control panel equipped with timer, bowl lighting and motorized functions (depending on the model)
 <p>XBE80 - BMXE80</p>		<ul style="list-style-type: none"> ▶ Stainless steel spiral hook for extensive kneading ▶ Bowl detection device allows the mixer to switch on only when the bowl and the safety screen are properly installed and positioned together