

Planetary mixers

XBE10 with Hub

XBE10 satisfies all the preparation requirements of a professional kitchen, for kneading all types of dough and pastry, mixtures for pastries or meats and sauces and emulsions at high speeds (chantilly cream, beaten egg whites, etc.).
The bowl is operated with the removable screen providing good ergonomics.



601998

FEATURES

- Stainless steel bowl.
- Three tools: stainless steel whisk, robust paddle and spiral hook.
- Transparent safety guard easily removable for cleaning.
- Electronic speed variation provides flexibility in the regulations and very precise settings of the parameter.
- Accessory drive hub for extra functions: vegetable cutter, puree strainer and meat mincer.
- Raising and lowering of the bowl is operated with

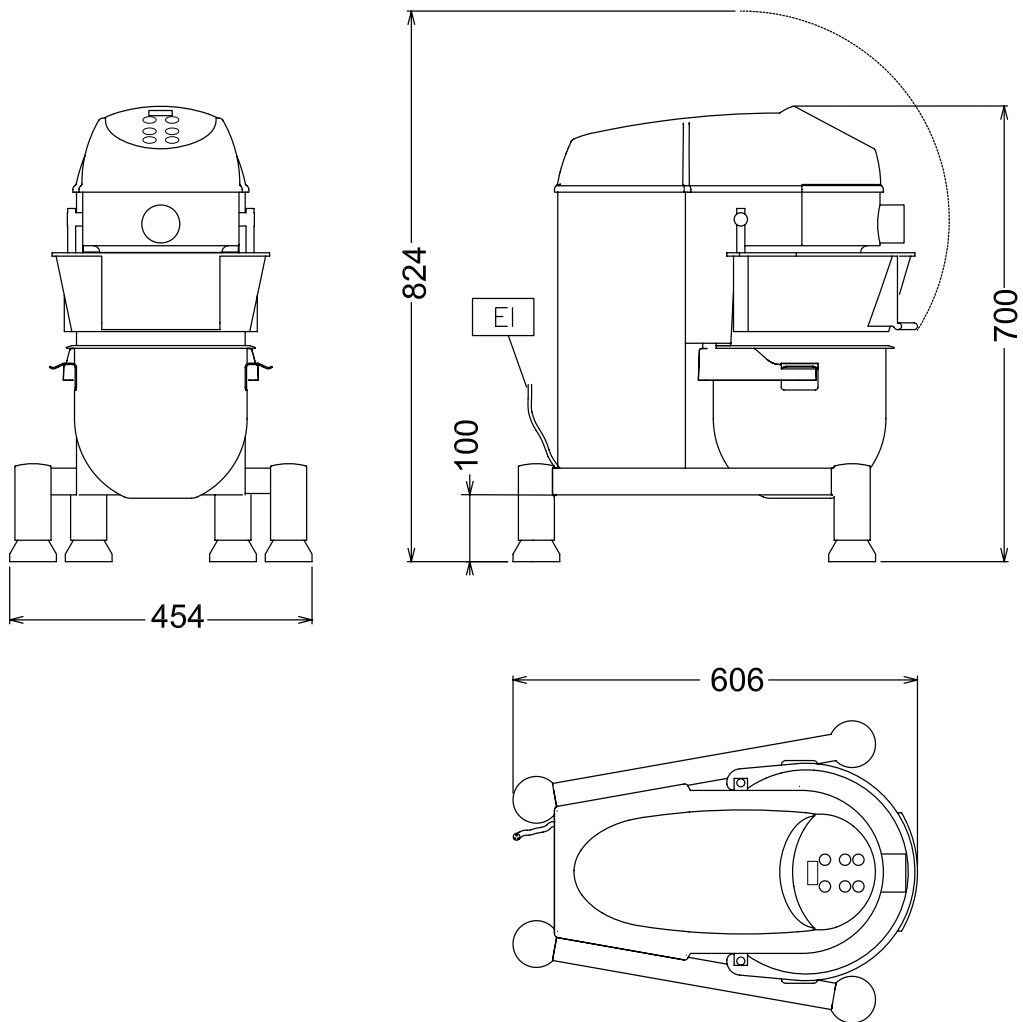
the raising of the safety guard.

- Touch button control panel improves the ergonomics and the reliability against the humidity or water jets.
- Control panel equipped with 0-59 minute timer.



 **Electrolux**

601998



Planetary mixers

XBEF10 with Hub

BDB C020

	XBEF10AS 601998
LEGEND	
EI - Electrical connection	220...240 V, 1N, 50/60
TECHNICAL DATA	
Bowl Capacity lt	10
External dimensions - mm	
width	454
depth	606
height	700
Working capacity - kg of flour	
Choux pastry	2.5
Shortcrust pastry	3
Cold water paste	3.5
Sweet pastry	3
Croissant	3
Brioche	3
Meat kg	5
Puree - kg of potatoes	5
Power - kW	
installed-electric	0.75
total power	0.75
Net weight - kg.	38
Supply voltage	220...240 V, 1N, 50/60
INCLUDED ACCESSORIES	
BOWL FOR 10LT MIXER	1
DOUGH HOOK FOR 10LT MIXER	1
PADDLE FOR 10LT MIXER	1
WHISK FOR 10LT MIXER	1
ACCESSORIES	
BOWL FOR 10LT MIXER	653276
DOUGH HOOK FOR 10LT MIXER	653268
MEATMINCER 70MM-H HUB-ENTERPR.CUT+3DISCS	653016
PADDLE FOR 10LT MIXER	653267
PUREE STRAINER FOR H HUB WITH 3 GRIDS	653187
VEGETAB.CUTTER H HUB+EJECTOR-DISCONNECT.	653225
VEGETABLE CUTTER H HUB WITH EJECTOR	653015
WHISK FOR 10LT MIXER	653269

2010-03-10

Subject to change without notice