

BE5 / BE8

5 and 8 lt planetary mixers

Maximum performance. Compact yet powerful. Sturdiness above all.



BE8
without accessory hub

BE5
with accessory hub

Electrolux BE5 & BE8 guarantee superior performance in kneading, blending and whipping thanks to:

- ▶ the **exclusive design** of the planetary mechanism, for a unique movement
- ▶ the variable speed rotation of the planetary mechanism **from 20 to 220 rpm**

- ▶ the **variable speed rotation** of the tools from 67 rpm to 740 rpm
- ▶ the tools which perfectly adapt to the bowl for **uniform mixing** of even small quantities
- ▶ simple movement of the splash guard activates the raising and lowering of the bowl
- ▶ Asynchronous motor for **silent** operation and **longer life**



Stainless steel spiral hook, paddle and whisk

3 tools - 100% efficiency

- ▶ **100%** stainless steel tools
- ▶ **100%** more resistant for longer life
- ▶ **100%** dishwasher safe (tools, bowl and splash guard)





▶ Sturdy metal accessory hub able to **withstand heavy usage** (on selected models)



▶ Powerful asynchronous motor for **silent operation** and **longer life**



▶ Ergonomic knob regulates the **variable speed** of the planetary mechanism from 20 - 220 rpm



▶ Transparent splash guard with innovative shape to **easily add ingredients** during operation



▶ Simple "**clip**" system without screws for **easy removal** of the guard for cleaning



▶ **Mince** and **prepare pasta** with the optional accessories (for models with K accessory hub)



▶ **Double-handled**, 8 lt stainless steel bowl (single handle on 5 lt model)

Safety comes first

Your health is important to us always.

- ▶ **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
- ▶ The absence of BPA contributes to render the product safe for your health



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*.

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- ▶ 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 lt planetary mixers

20/30/40 lt 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 lt 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 lt)
- ▶ 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

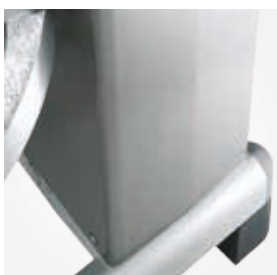


Blind/solid safety screen



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*.

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MBE40



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

BMX / BMXE / XBE

60 and 80 It planetary mixers

60/80 It high performing, powerful and sturdy mixers able to withstand intensive use.



BMX60S



XBE80S

- ▶ Powerful asynchronous motor for **silent operation** and **longer life**
- ▶ **Electronic, electromechanical** or **mechanical** speed variator (depending on model) with speeds ranging from 20 to 180 rpm
- ▶ Supplied with **stainless steel bowl** with easy to grip handles and **3 tools**: stainless steel wire whisk, robust paddle and stainless steel spiral hook.
- ▶ Tools rotate at speeds from 62 to 560 rpm
- ▶ Control panel with **timer**, bowl lighting, on/off and speed control

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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*.

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Robust stainless steel hook

- ▶ The BPA free blind/solid safety screen can be easily removed for cleaning
- ▶ Motorized bowl movement (on specific models)
Models available with **accessory hub** (type H) and a wide range of optional accessories
- ▶ **Bowl trolley** with wheels and bumper facilitates bowl movement (standard on 80 lt)
- ▶ A **bowl reduction kit** (bowl, whisk, paddle and spiral hook) is available on request



Mechanical speed variation



Bowl lighting

A complete range



Planetary mixers capacity	5 lt	8 lt	10 lt	20 lt	20 lt	30 lt	40 lt	60 lt	80 lt
Hook, kg*	1,5	2,5	3,5	6	6	7	10	20	25
Whisk, eggs**	10	14	18	32	32	50	70	100	120
Table top	•	•	•	•					
Freestanding					•	•	•	•	•

*Hook: kg of flour for dough (with 60% moisture content) **Whisk: max. number of egg whites

Accessories for all needs



Meat mincer on hub



Vegetable slicer



Puree strainer



Bakery, pastry and pizza

20, 30 and 40 It 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 It 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
- ▶ Lever for raising and lowering the bowl
- ▶ A wide range of accessories such as bowl scraper, bowl trolley and reduction bowl kits (MB/MBE40)



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
- ▶ Lever for raising and lowering the bowl



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
- ▶ Lever for raising and lowering the bowl
- ▶ Reinforced column and base for **added support** and **stability**
- ▶ **Wheel kit** and **bowl trolley** optional
- ▶ A **bowl reduction kit** (bowl, whisk, paddle and spiral hook) is available on request



Removable spout

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

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

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