



Quality you trust. Experience you know.

### Features:

- Mixing is done under .8 bar of pressure to speed up mixing time
- Pressure release blows any particles away from freshly mixed product
- Simple to use digital controls with optional PLC control
- Two connections on the back of the mixer allow flour and water to be added remotely if desired
- Available in full stainless steel construction
- While bowl is raising the tool will begin spinning before fully sealed which prevents crushing of product and allows the products to be mixed more thoroughly

### Enclosed Industrial Planetary Mixer



#### Models:

- XeEZ120:**  
120 Liter (109 Quart) enclosed industrial planetary mixer
- XeEZ120ss:**  
120 Liter (109 Quart) enclosed industrial planetary mixer in stainless steel

#### Standard Accessories:

- Stainless steel bowl
- 2 tools included (at customers specification)

#### Optional Accessories:

- Extra bowl
- Bowl scrapper (recommended)
- Bowl drain
- High pressure water cleaning system
- Double walled bowl for water or oil
- PLC touchscreen control
- Wire whip
- Batter beater
- Dough hook
- HD wire whip
- Bowl lifter

#### Warranty:

- One year, on-site parts and labor

#### Warranty Details

The XeEZ mixers carry a one-year, on-site parts and labor warranty against any flaws in materials and workmanship. This period begins on the date of the purchase and, provided the unit is used in accordance with our instructions, is in full effect for one year from that date. Any work performed under this warranty must be performed between the hours of 8am and 5pm Monday through Friday. Xebeco will not pay for overtime charges for work performed other than during normal business hours. Damage incurred in transit or from installation error, accident, alteration or misuse is not covered. Xebeco shall not be liable for any consequential compensatory, incidental, or special damages. Contact the Xebeco service department for any warranty claims.

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*Dimensions:*

*A:* 63" (1600mm)

*B:* 35.5" (900mm)

*C:* 108" (2748mm)

*A:* Total mixer width

*B:* Total mixer depth (door closed)

*C:* Total mixer height

*Machine HP:*  
10 HP

*Dough Capacity:*  
1431b (65kg)

*Electrical:*

380V/60Hz/3P or 440V/60Hz/3P  
(Contact factory for alternate voltages)

*Controls:*

Digital control or PLC (Siemens or Allen Bradley) programmable control panel. Emergency stop, bowl up and down controls, and start and stop buttons with lights.

*Transmission:*

Heavy duty low noise, low vibration belt drive

*Bowl Guard:*

Bowl raises and doors seal

*Shipping Information:*

Freight Class: 85

Machine Weight: 2,359lbs  
(1,070kg)

