



Planetary mixer BE-20

FLOORSTANDING UNIT WITH 20 LT./ 20 QT. BOWL.

**C models, equipped with attachment drive for accessories.
I models with stainless steel column.**

Professional food mixer for preparing dough (bread, cake...), egg whites (soufflés, meringue...), sauces (mayonnaise...) and minced meat mixtures.

- Powerful three-phase motor controlled by highly reliable electronic speed variator technology, which enables the mixers to be connected to a single-phase electrical mains supply.
- 0-30 minute electronic timer and continuous operation option.
- Acoustic alarm at end of cycle.
- Electronic speed control.
- Equipped with a safety guard.
- Lever operated bowl lift.
- Double micro switch for bowl position and safety guard.
- Safeties off indicator.
- Reinforced waterproofing system.
- Stainless steel legs.
- Strong and resistant bowl.
- Easy to maintain and repair.

DEFAULT EQUIPMENT

- Stainless steel bowl.
- Spiral hook for heavy dough.
- Beater spatula for soft dough.
- Balloon whisk.

OPTIONAL EQUIPMENT

- Attachment drive for accessories.
- Option of stainless steel column.
- 10-litre/10qt. reduction equipment (bowl + tools).
- Bowl transport trolley.
- Base kit with wheels for ease of moving and

TECHNICAL SPECIFICATIONS

Bowl capacity: 20 l

Capacity in flour (60% water): 6 Kg

Timer (min-max): 0 ' - 30 '

External dimensions (WxDxH)

- Width: 520 mm
- Depth: 733 mm
- Height: 1152 mm

Net weight: 89 Kg

Noise level (1m.): <75 dB(A)

Background noise: 32 dB(A)

AENOR



Empresa Registrada



ER-0437/196 UNE-EN ISO 9001

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