



## Planetary mixer BE-30

**FLOORSTANDING UNIT WITH 30 LT./ 30 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.
- 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: 30 l

Capacity in flour (60% water): 9 Kg

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

External dimensions (WxDxH)

- Width: 528 mm
- Depth: 764 mm
- Height: 1152 mm

Net weight: 105 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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2006/95/EC, 2004/108/EC, NSF/ANSI Standard 8.

UNE-EN 60335-2-64:2001, UNE-EN 60335-1:1997  
UNE-EN 55014-1:2002+A1:02, UNE-EN 61000-3-2:01  
UNE-EN 61000-3-3:97+A1:02+C:99, UNE-EN 55014-2:98+A1:02