

PLANETARY MIXER BE-30

Floorstanding unit with 30 lt./ 30 qt. bowl.







SALES DESCRIPTION

C models, equipped with attachment drive for accessories.

I models with stainless steel column.

FEATURES AND BENEFITS

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.UNE-EN 454/2015 compliant.

INCLUDES

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

ACCESSORIES

- Vegetable preparation attachment CR-143
- Meat mincer attachment HM-71
- ☐ Potato masher attachment P-132
- Bowls for planetary mixers
- □ Reduction equipments
- Bowl transport trolleys
- Base kit with wheels







Food Service Equiment Manufacturer



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Project	Date
Item	Qty

Approved

DYNAMIC PREPARATION DI ANIETADO MINEDE

sammic

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Floorstanding unit with 30 lt./30 qt. bowl.

SPECIFICATIONS

Bowl capacity: 30 I

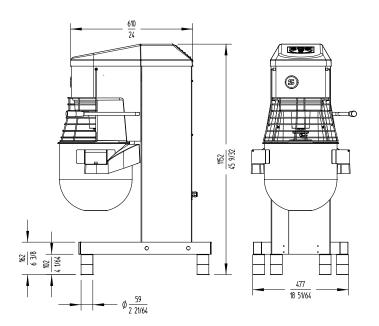
Bowl dimensions: 380 mm x 340 mm Capacity in flour (60% water): 9 Kg

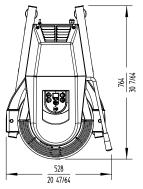
Timer (min-max): 0 ' - 30 '

External dimensions (WxDxH)

✓ Width: 528 mm✓ Depth: 764 mm✓ Height: 1152 mmNet weight: 105 Kg

Noise level (1m.): <75 dB(A) Background noise: 32 dB(A)





AVAILABLE MODELS

1500280 Food mixer BE-30 230/50-60/1

1500282 Food mixer BE-30I 230/50-60/1

1500281 Food mixer BE-30C 230/50-60/1

* Ask for special versions availability





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