

PLANETARY MIXER BE-30

Floorstanding unit with 30 I / qt bowl.



DYNAMIC PREPARATI

OPTIONAL

- Attachment drive for accessories.
- Stainless steel column.
- □ 10 I / qt reduction equipment (bowl + tools).

ACCESSORIES

- Vegetable preparation attachment CR-143
- Meat mincer attachment HM-71
- Potato masher attachment

- Bowl transport trolley.
- □ Base kit with wheels for ease of moving and storing the mixer.
- P-132 Bowls for planetary mixers
- Reduction equipments
- Bowl transport trolleys
- Base kit with wheels

SPECIFICATIONS

Bowl capacity: 30 l Bowl dimensions: 380 mm x 340 mm

Capacity in flour (60% water): 9 kg Timer (min-max): 0' - 30' Tool speed: 87 - 378 rpm Planetary speed: 39 - 168 rpm Total loading: 1100 W

External dimensions (W x D x H)

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

Net 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
1500286	Food mixer BE-30 400-440/50-60/3
1500291	Food mixer BE-30I 208-240/50-60/1
1500287	Food mixer BE-30C 400-440/50-60/3

* Ask for special versions availability

SALES DESCRIPTION

"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.
- ✓ UNE-EN 454/2015 compliant.

NCLUDES

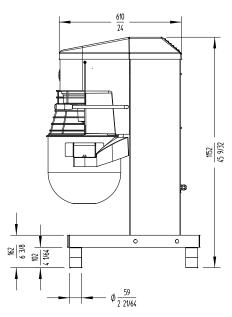
- ✓ Stainless steel bowl.
- ✓ Beater spatula for soft dough.
- ✓ Spiral hook for heavy dough.
- ✓ Balloon whisk.

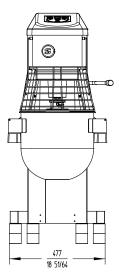


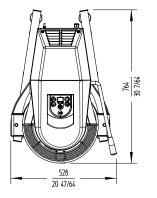


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DYNAMIC PREPARATION PLANETARY MIXERS







Sammic | www.sammic.com Food Service Equiment Manufacturer

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Project	Date	
Item	Qty	
Approved		