



PLANETARY MIXER BE-20

Floorstanding unit with 20 l / qt bowl.



DYNAMIC PREPARATION
PLANETARY MIXERS



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.

INCLUDES

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

OPTIONAL

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

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
- ☐ Discs and grids for CR-143

SPECIFICATIONS

Bowl capacity: 20 l
Bowl dimensions: 333 mm x 296 mm
Capacity in flour (60% water): 6 kg
Timer (min-max): 0' - 30'
Tool speed: 95 - 392 rpm
Planetary speed: 42 - 175 rpm
Total loading: 900 W

External dimensions (W x D x H)

- ✓ Width: 520 mm
 - ✓ Depth: 733 mm
 - ✓ Height: 1152 mm
- Net weight: 89 kg
Noise level (1m.): <75 dB(A)
Background noise: 32 dB(A)

AVAILABLE MODELS

1500220	Food mixer BE-20 230/50-60/1
1500223	Food mixer BE-20l 230/50-60/1
1500221	Food mixer BE-20C 230/50-60/1
1500225	Food mixer BE-20 120/50-60/1
1500227	Food mixer BE-20 400-440/50-60/3
1500228	Food mixer BE-20C 400-440/50-60/3
1500236	Food mixer BE-20l 120/50-60/1

* Ask for special versions availability



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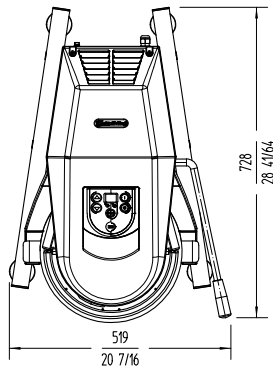
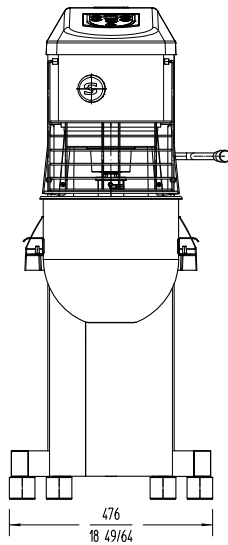
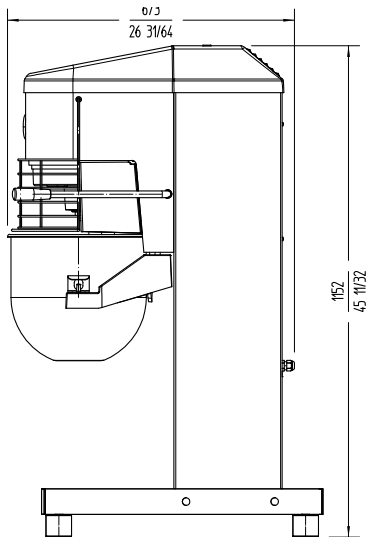


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Project	Date
Item	Qty
Approved	

product sheet
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