



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

## 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

## 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-20I 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

1500232 Food mixer BE-20 208-240/50-60/1

1500236 Food mixer BE-20I 120/50-60/1

\* Ask for special versions availability

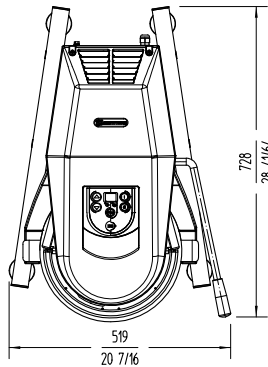
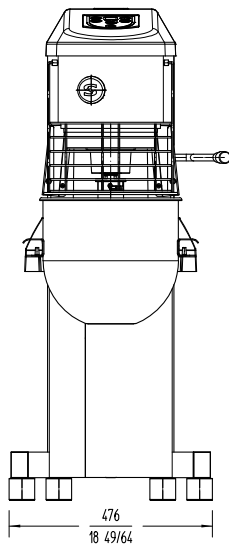
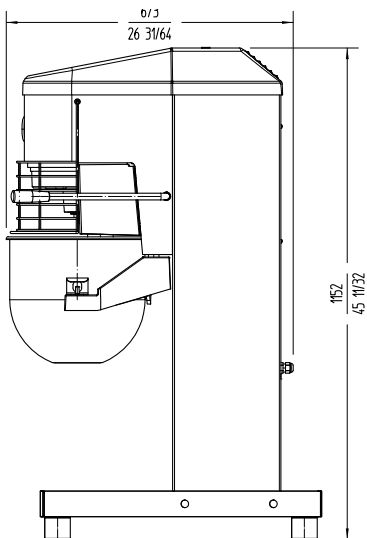


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[www.sammic.co.uk](http://www.sammic.co.uk)

Food Service Equipment Manufacturer

Unit 2, Trevanah Road

Troon Industrial Park

LE4 9LS - Leicester

[uksales@sammic.com](mailto:uksales@sammic.com)

Tel.: +44 0116 246 1900



Project

Date

Item

Qty

Approved

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