



PLANETARY MIXER BE-20

Floorstanding unit with 20 lt./ 20 qt. bowl.



DYNAMIC PREPARATION
PLANETARY MIXERS

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



sammic | www.sammic.com
Food Service Equipment Manufacturer

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Project	Date
Item	Qty
Approved	

product sheet
updated 02/08/2019



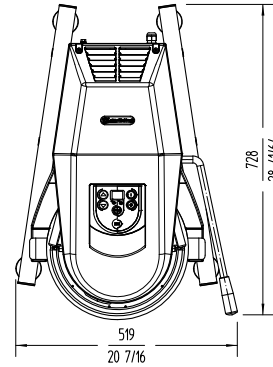
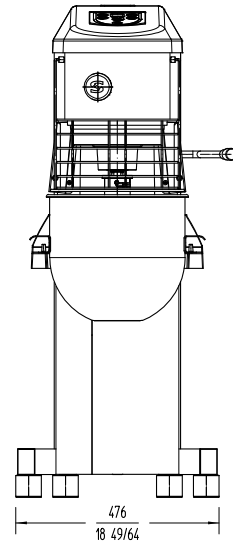
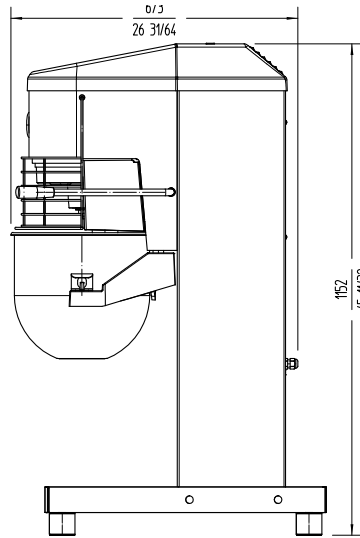
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SPECIFICATIONS

- Bowl capacity: 20 l
- Bowl dimensions: 333 mm x 296 mm
- Capacity in flour (60% water): 6 Kg
- Timer (min-max): 0 ' - 30 '
- External dimensions (WxDxH)**
- ✓ 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
1500234	Food mixer BE-20I 208-240/50-60/1
1500236	Food mixer BE-20I 120/50-60/1

* Ask for special versions availability

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