



# PLANETARY MIXER BE-30

Floorstanding unit with 30 lt./ 30 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.
- Stainless steel column.
- Base kit with wheels for ease of moving and storing the mixer.
- 10-litre/10qt. 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

## 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  
 Electrical connection: --

### External dimensions (WxDxH)

- ✓ 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



product sheet  
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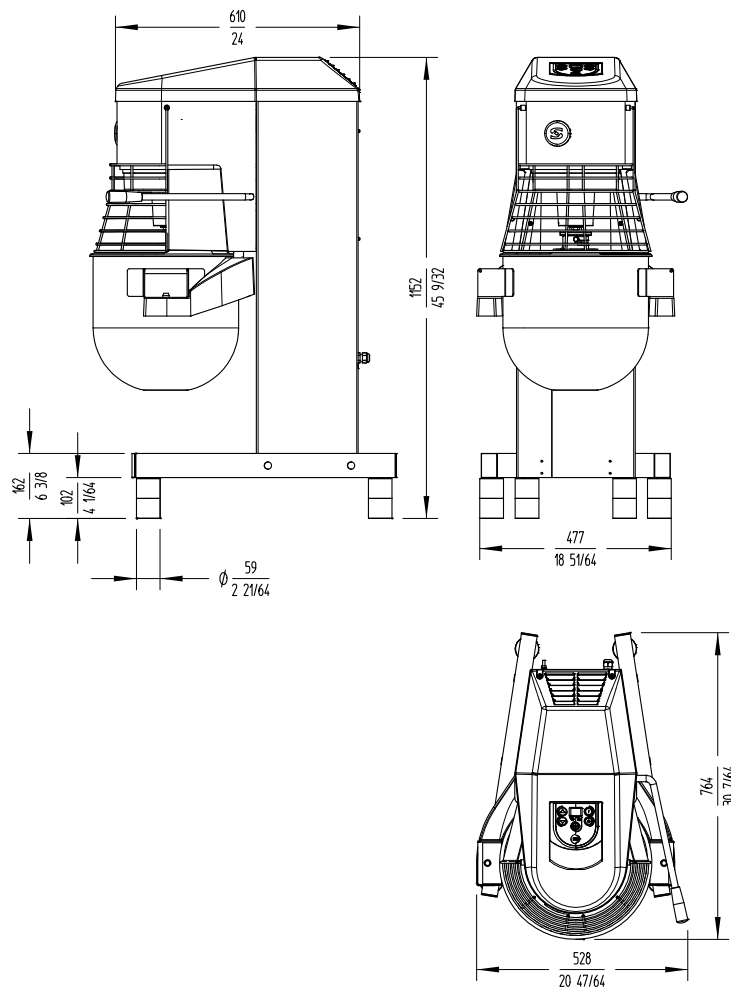


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Project

Date

Item

Qty

Approved

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