



FOOD MIXER BE-30 230/50-60/1

Floorstanding unit with 30 lt./ 30 qt. bowl.

1500280



ACCESSORIES

- | | |
|--|---|
| <input type="checkbox"/> Vegetable preparation attachment CR-143 | P-132 |
| <input type="checkbox"/> Meat mincer attachment HM-71 | <input type="checkbox"/> Bowls for planetary mixers |
| <input type="checkbox"/> Potato masher attachment | <input type="checkbox"/> Reduction equipments |
| | <input type="checkbox"/> Bowl transport trolleys |
| | <input type="checkbox"/> 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 supply: 230 V / 50-60 Hz / 1 ~ (10 A)
Plug : EU (SCHUKO 2P+G)
Electrical connection: --

External dimensions (WxDxH)

- ✓ Width: 528 mm
- ✓ Depth: 764 mm
- ✓ Height: 1152 mm
- Net weight: 86.3 Kg
- Noise level (1m.): <75 dB(A)
- Background noise: 32 dB(A)

Crated dimensions

600 x 820 x 1200 mm
Gross weight: 102.7 Kg

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

- | | |
|---|---|
| <input type="checkbox"/> Attachment drive for accessories. | <input type="checkbox"/> Bowl transport trolley. |
| <input type="checkbox"/> Stainless steel column. | <input type="checkbox"/> Base kit with wheels for ease of moving and storing the mixer. |
| <input type="checkbox"/> 10-litre/10qt. reduction equipment (bowl + tools). | |



DYNAMIC PREPARATION
PLANETARY MIXERS



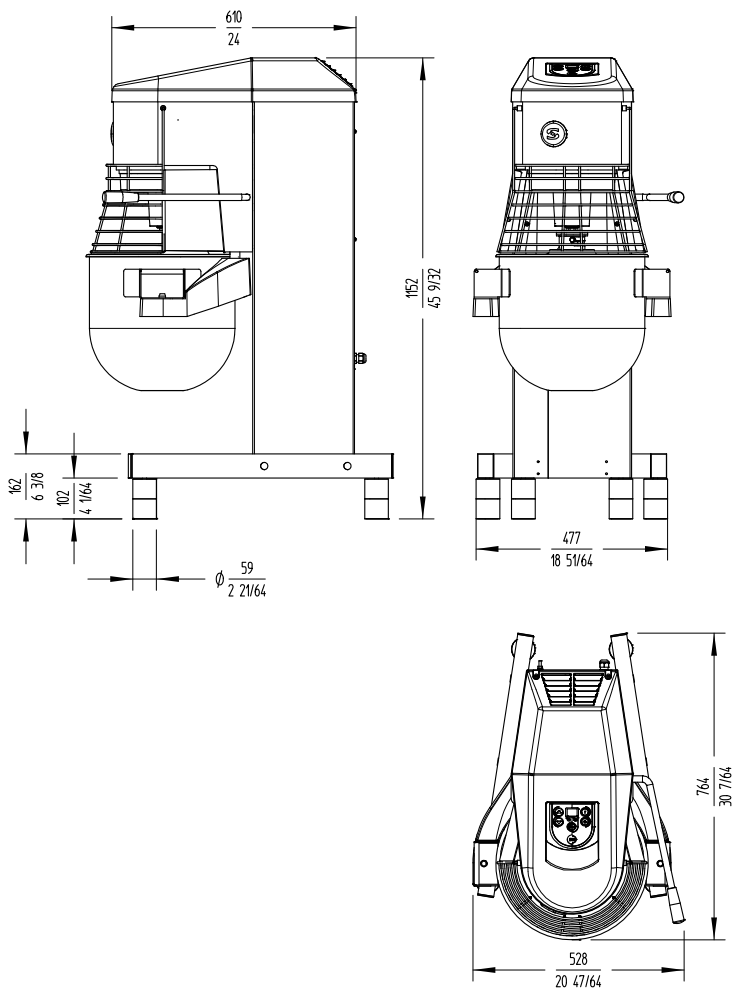
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Project

Date

Item

Qty

Approved

product sheet
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