## PLANETARY MIXER BE-40

Floorstanding unit with 40 lt./ qt. bowl.

**OPTIONAL** 





# ment (bowl + tools).

☐ Vegetable preparation attachment CR-143

Attachment drive for acces-

□ 20-litre/20qt. reduction equip-

■ Stainless steel column.

- Meat mincer attachment HM-71

- Bowl transport trolley.
- ☐ Base kit with wheels for ease of moving and storing the mixer.

#### **Accessories**

- □ Potato masher attachment
- P-132
- Bowls for planetary mixers
- Reduction equipments
- Bowl transport trolleys
- Base kit with wheels

## **SPECIFICATIONS**

Bowl capacity: 40 I

Bowl dimensions: 422 mm x 367 mm

Capacity in flour (60% water): 12 Kg

Timer (min-max): 0 ' - 30 ' Tool speed: 85-348 rpm Planetary speed: 45-186 rpm

Total loading: 1400 W

Electrical connection: --

#### External dimensions (WxDxH)

- √ Width: 586 mm
- √ Depth: 777 mm
- √ Height: 1202 mm

Net weight: 124 Kg Noise level (1m.): 75 dB(A) Background noise: 32 dB(A)

## SALES DESCRIPTION

"C" models, complete with attachment drive for acces-

"I" models with stainless steel column.

Please note: BE-40 requires a minimum electrical supply of 16 amps.

#### 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.

### **NCLUDES**

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

## **AVAILABLE MODELS**

	1500240	Food mixer BE-40 230/50-60/1
	1500246	Food mixer BE-40I 230/50-60/1
	1500241	Food mixer BE-40C 230/50-60/1
	1500247	Food mixer BE-40 400-440/50-60/3
	1500248	Food mixer BE-40C 400-440/50-60/3
	1500249	Food mixer BE-40 208-240/50-60/1
	1500250	Food mixer BE-40C 208-240/50-60/1

\* Ask for special versions availability

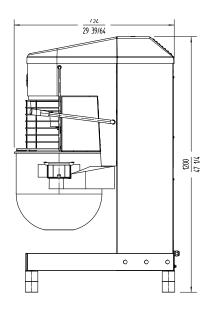


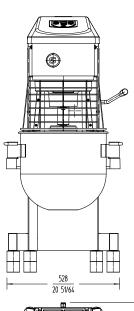


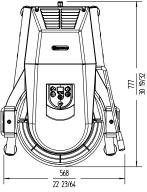












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Project	Date
Item	Qty

Approved