



PLANETARY MIXER BE-20

Floorstanding unit with 20 l / qt bowl.



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"/> Option of stainless steel column.	<input type="checkbox"/> Base kit with wheels for ease of moving and storing the mixer.
<input type="checkbox"/> 10 l / qt reduction equipment (bowl + tools).	

ACCESSORIES

<input type="checkbox"/> Vegetable preparation attachment CR-143	<input type="checkbox"/> Bowls for planetary mixers
<input type="checkbox"/> Meat mincer attachment HM-71	<input type="checkbox"/> Reduction equipments
<input type="checkbox"/> Potato masher attachment P-132	<input type="checkbox"/> Bowl transport trolleys
	<input type="checkbox"/> Base kit with wheels
	<input type="checkbox"/> Discs and grids for CR-143

SPECIFICATIONS

Bowl capacity: 20 l
Bowl dimensions: 333 mm x 296 mm
Capacity in flour (50% 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
1500236	Food mixer BE-20I 120/50-60/1

* Ask for special versions availability

DYNAMIC PREPARATION
PLANETARY MIXERS

product sheet
updated 03/12/2025



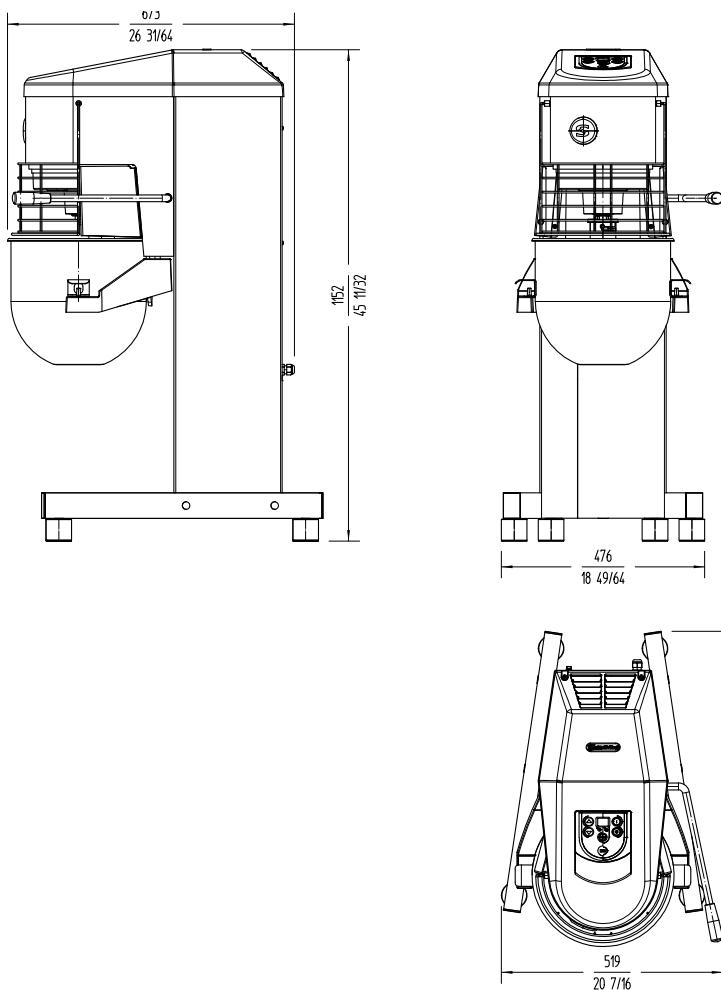


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DYNAMIC PREPARATION
PLANETARY MIXERS



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Project	Date
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Item	Qty
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Approved

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