



# PLANETARY MIXER BE-20

Floorstanding unit with 20 l / 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.
- ☐ Option of stainless steel column.
- ☐ Base kit with wheels for ease of moving and storing the mixer.
- ☐ 10 l / qt 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
- ☐ 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-20l 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-20l 120/50-60/1    |

\* Ask for special versions availability



SAMMIC, S.L. · Basarte, 1  
20720 AZKOITIA (Gipuzkoa) · SPAIN

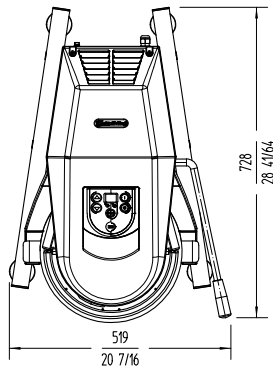
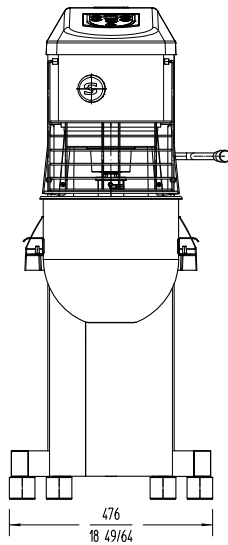
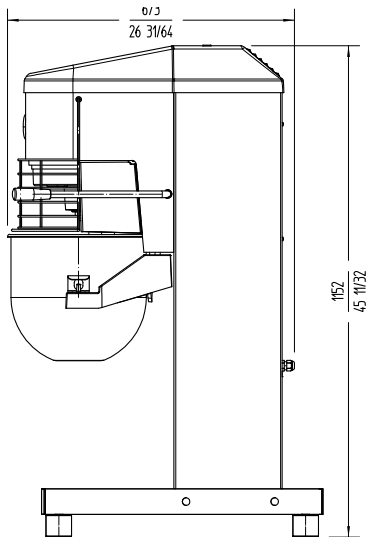


# PLANETARY MIXER BE-20

Floorstanding unit with 20 l / qt bowl.



DYNAMIC PREPARATION  
PLANETARY MIXERS



**sammic.co.uk**  
Food Service Equipment Manufacturer  
Unit 2, Trevanth Road  
Troon Industrial Park  
LE4 9LS - Leicester  
**uksales@sammic.com**  
Tel.: +44 0116 246 1900



|          |      |
|----------|------|
| Project  | Date |
| Item     | Qty  |
| Approved |      |

product sheet  
updated 03/12/2025