



PLANETARY MIXER BE-30

Floorstanding unit with 30 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"/> 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: 30 l
 Bowl dimensions: 380 mm x 340 mm
 Capacity in flour (50% water): 9 kg
 Timer (min-max): 0' - 30'
 Tool speed: 87 - 378 rpm
 Planetary speed: 39 - 168 rpm
 Total loading: 1100 W

External dimensions (W x D x H)

✓ 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 |

* Ask for special versions availability

DYNAMIC PREPARATION
PLANETARY MIXERS

product sheet
updated 03/12/2025



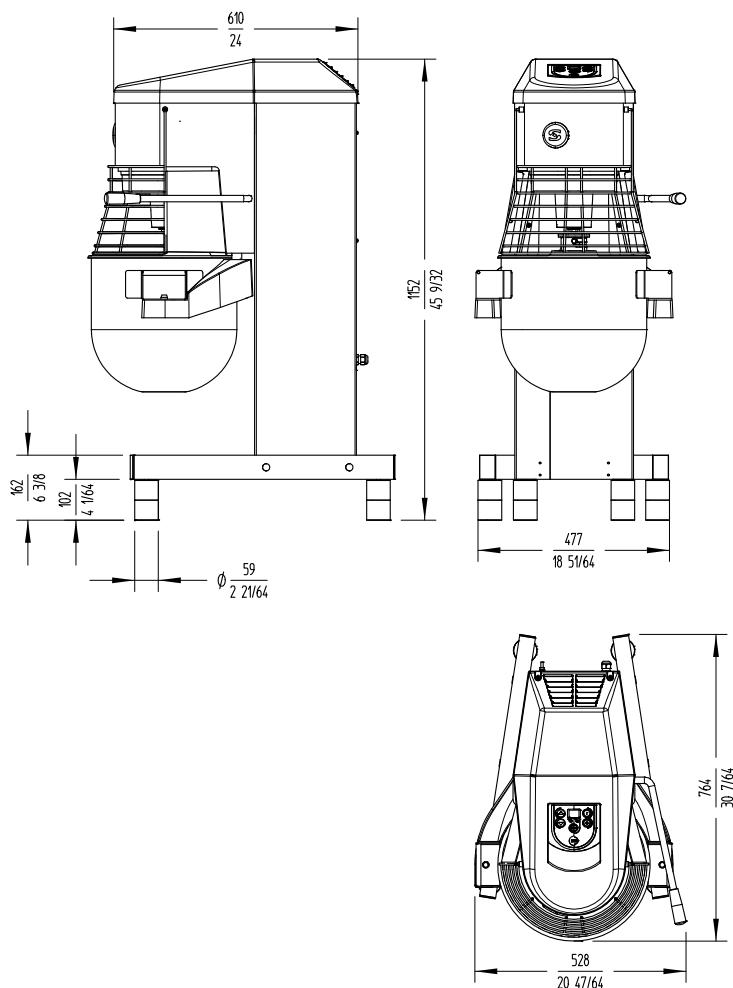


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DYNAMIC PREPARATION
PLANETARY MIXERS



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
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Item	Qty
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Approved

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